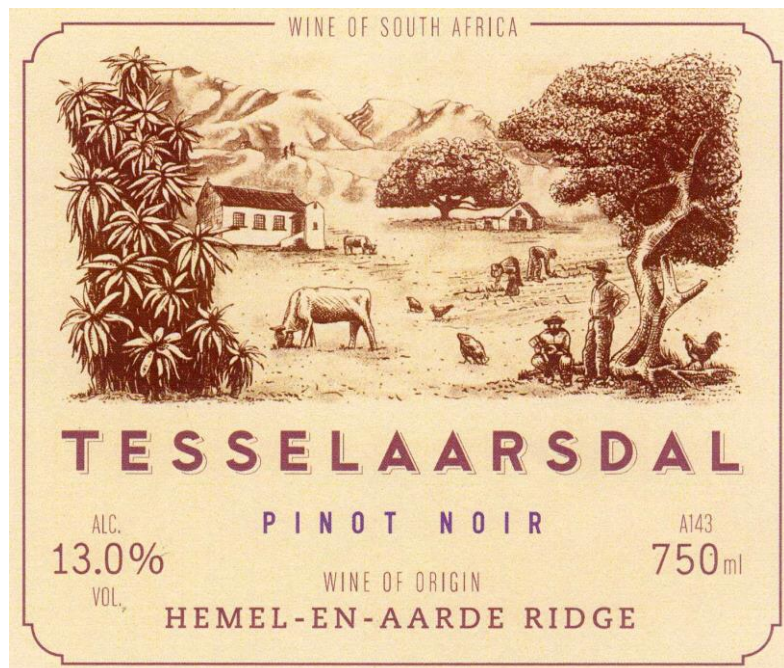


TESSELAARSDAL

PINOT NOIR 2015



ALCOHOL: 12.90%
ACID: 5.9
PH: 3.46
RESIDUAL SUGAR: 1.5
BARREL AGEING: 9.5 MONTHS
WOODING: 100% 228 LITRE FRENCH OAK BARRELS
TIGHT GRAIN: 100%
FRENCH COOPERS:
FRANCOIS FRERES 50%, MERCUREY 50%
MALOLACTIC FERMENTATION: 1ST FILL 25%, 2ND FILL 25%, 3RD FILL 50%
YIELD: 6 TONS / HA
PRODUCTION: 100.16 CASES
FRUIT ORIGIN: HEMEL-EN-AARDE RIDGE 100%, UN-IRRIGATED LA VIERGE VINEYARDS
RELEASE DATE: FEBRUARY 2016

GROWING SEASON

2015 WAS AN EXTRAORDINARY VINTAGE - UNLIKE ANYTHING WE HAVE EXPERIENCED BEFORE. IT STARTED A **FULL 2 WEEKS EARLY** AND FINISHED OVER A PERIOD OF 4 WEEKS (ON FEBRUARY 20TH) INSTEAD OF OUR CUSTOMARY 7 WEEKS. THE GRAPES WERE EXTREMELY HEALTHY WITH THICK SKINS AND AN **UNUSUALLY LOW JUICE CONTENT** AND THE RESULTING WINES ARE **FULLER AND MORE SUMPTUOUS AND CONCENTRATED** THAN THE 2013'S AND 2014'S.

FULL RIPENESS WAS ACHIEVED SURPRISINGLY QUICKLY AND THIS HAPPENED DESPITE THE AVERAGE MAXIMUM TEMPERATURES FOR THE CRUCIAL MONTHS OF DEC, JAN, FEB AND MAR BEING LOWER AT 24.95 CENTIGRADE THAN OUR LONG TERM AVERAGE OF 25 CENTIGRADE.

THIS **MAKES 2015 COOLER (SURPRISINGLY) THAN THE CELEBRATED 2013, 2012 AND 2009**. ANOTHER PREVIOUSLY UNEXPERIENCED FEATURE OF 2015 WAS THE **VERY HIGH YEAST CONVERSION RATES** OF GRAPE SUGARS TO ALCOHOL. THIS WAS AN INDUSTRY WIDE FEATURE AND 2015'S, TO BE PHENOLICALLY RIPE, NEEDED HIGHER ALCOHOL LEVELS. A MUCH DRIER AND SLIGHTLY WARMER SPRING THAN USUAL, IN PART ACCOUNTS FOR THE EARLY HARVEST, COMBINED WITH A DRIER AND SLIGHTLY WARMER THAN AVERAGE JANUARY.

THE HARVEST PERIOD HAD JUST OVER HALF OF THE AVERAGE RAINFALL FOR THE PERIOD. GREATER SUNLIGHT INTENSITY IN THE BUILD-UP TO HARVEST ALSO SPED THINGS UP.

BACKGROUND

TESSELAARSDAL WAS FOUNDED IN 2015 BY LONG-STANDING HAMILTON RUSSELL VINEYARDS EMPLOYEE, BERENE SAULS. THIS WINE IS NAMED AFTER THE HISTORIC OVERBERG FARMING HAMLET OF TESSELAARSDAL, NOT FAR FROM THE HEMEL-EN-AARDE RIDGE WINE APPELLATION, IN WHICH BERENE WAS BORN – A DESCENDANT OF THE FREED SLAVES WHO WERE BEQUEATHED THE LAND BY FORMER EAST INDIA COMPANY SETTLER, JOHANNES TESSELAAR IN 1810.

EXTREME CARE IS TAKEN TO ENSURE THIS SMALL-PRODUCTION, CLASSICALLY STYLED PINOT NOIR EXPRESSES THE PERSONALITY OF THE COOL, MARITIME, HEMEL-EN-AARDE RIDGE FROM UNIRRIGATED VINES AND ITS ELEVATED, STONY, CLAY AND IRON-RICH SOILS.

WINE DESCRIPTION

A PARTICULARLY BRIGHT, TIGHT AND PURE PINOT NOIR WITH MARKED ELEGANCE. CLEAN AND LIFTED WILD RED FRUIT AND SOUR CHERRY AROMAS INTRODUCE A LONG, GENTLE PALATE WITH A SALTY MINERALITY. THIS IS A GRACEFUL AND AGE-WORTHY WINE WITH AN ALMOST CRYSTALLINE PURITY.

TRADE: ZAR262.57 (INCL) PER BOTTLE

RETAIL: ZAR350.00 (INCL) PER BOTTLE

COMMENTS:

TESSELAARSDAL

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