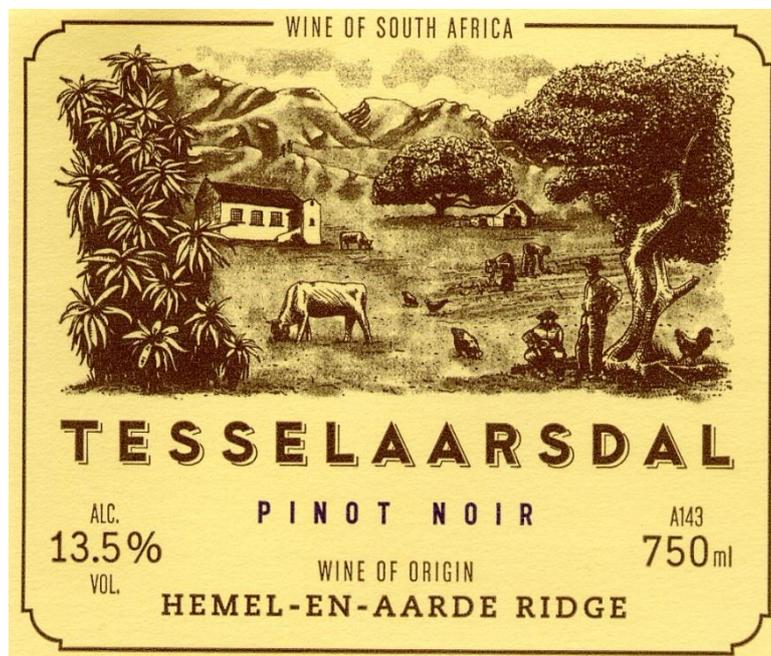


# TESSELAARSDAL

## PINOT NOIR 2016



**ALCOHOL:** 13.8%

**ACID:** 6.3

**PH:** 3.38

**RESIDUAL SUGAR:** 1.8

**BARREL AGEING:** 9.5 MONTHS

**WOODING:** 100% 228L FRENCH OAK BARRELS

**TIGHT GRAIN:** 100%

**FRENCH COOPERS:**

FRANCOIS FRERES 75, MERCUREY 25%  
1<sup>ST</sup> FILL 25%, 2<sup>ND</sup> FILL 25%, 3<sup>RD</sup> FILL 50%

**YIELD:** 6 TONS / HA

**PRODUCTION:** 107.83 CASES

**FRUIT ORIGIN:** HEMEL-EN-AARDE RIDGE 100%, UN-IRRIGATED LA VIERGE VINEYARDS

**RELEASE DATE:** FEBRUARY 2017

### GROWING SEASON

2016 WAS ANOTHER UNUSUALLY EARLY AND SHORT HARVEST - ALMOST EXACTLY THE SAME TIMING AS 2015. BUT AS IS WONDERFULLY THE CASE WITH NATURE, THE CHARACTER OF THE 2016'S IS SURPRISINGLY DIFFERENT TO THE 2015'S. FOR THE WINELANDS IN GENERAL, THE STORY WAS OF EXCESSIVE HEAT AND EXTREME DRYNESS. BUT THIS WAS NOT THE CASE FOR OUR APPELLATION, THE HEMEL-EN-AARDE RIDGE. CLOSE PROXIMITY TO THE COOL SOUTH ATLANTIC KEPT THE MAXIMUM TEMPERATURES IN LINE AND WE ALSO BENEFITTED FROM TIMELY RAIN FROM THE SOUTHEAST, WHICH SELDOM REACHES THE WARMER INLAND AREAS. JANUARY WAS QUITE A BIT WARMER THAN OUR LONG-TERM AVERAGE (THE SAME AS FOR 1998 AND 2011) BUT IT WAS NOT DRIER THAN AVERAGE. AND THE CRUCIAL MONTH OF FEBRUARY WAS WETTER THAN AVERAGE WITHOUT BEING WARMER - AS WAS MARCH. OUR MAIN DAM WAS ALMOST FULL AT THE END OF HARVEST. A RELATIVELY WARM DECEMBER, FOLLOWED BY A HOT JANUARY WAS PROBABLY THE MAIN FACTOR IN MAKING 2016 AN EARLY YEAR. HIGH HUMIDITY DID CREATE SOME ANXIETY - LESS OVER DOWNY MILDEW - MORE OVER OIDIUM - SO IT WILL BE REMEMBERED AS A MORE CHALLENGING YEAR THAN 2015, BUT THE RESULTING WINES FOR THE CLASSICISTS AND PURISTS WILL PERHAPS BE SEEN AS MORE TYPICAL OF OUR STYLE.

### 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 TESSLAARSDAL, 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 TESSLAAR 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

THE WINE HAS A LOVELY, FINE, BRIGHT SOUR RED BERRY CHARACTER AND EVEN HINTS OF VIOLETS ON THE NOSE. IT HAS A MORE LIFTED ACIDITY AND TIGHTNESS, BRIGHT AND ELEGANT START TO FINISH WITH A HARDENING LINE OF MINERALITY PLACING IT MORE IN THE OLD-WORLD THAN THE NEW. IT IS DISTINCTLY FEMININE AND ELEGANT WITH A LOVELY DUSTING OF GRAPE TANNINS.

**TRADE:** ZAR296.32 (INCL) PER BOTTLE

**RETAIL:** ZAR395.00 (INCL) PER BOTTLE

### COMMENTS:

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### TESSELAARSDAL

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