



HAMILTON RUSSELL VINEYARDS

## *Pinot Noir*

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL - Low-vigor, stony, clay-rich, shale-derived soil.

ALCOHOL: 12.70%

ACID: 5.44 g/l.

PH: 3.65.

RESIDUAL SUGAR: 1.90 g/l.

BARREL MATURATION: 100%

BARREL AGEING: 10 Months.

1<sup>ST</sup> FILL: 25% 2<sup>ND</sup> FILL: 25% 3<sup>RD</sup> FILL: 42% 4<sup>TH</sup> FILL: 8%

WOODING: 100% 228 liter French Oak Barrels.

TIGHT GRAIN: 100%

FRENCH COOPERS: 90% Francois Freres, 8% Mercurey, 2% Tremeaux

TOASTING: 60% Blonde, 40% Medium

YIELD: 3.32 tons/ha, 21.5 hl/ha.

PRODUCTION: 2460 cases of 12 bottles equivalent.

RELEASE DATE: February 2020



## *Growing Season*

Harvest was a touch earlier than usual, beginning in the first week of February. Budding was even and complete, helped by a lucky two days over 30°C (86°F) in mid-September. The weather at flowering was benign if a little wet. Ripening was a touch uneven. Overall the year was wetter than the previous few years (with a total annual rainfall of 849mm for the calendar year 2019). A particularly wetter than average October and January created downy mildew pressures, which became odium and later botrytis pressures, not helped by high humidity and early morning dew. These were, however, satisfactorily held at bay with organic treatments. The average maximum temperatures for Dec, Jan, Feb, Mar were exactly equal to our long-term average of 25°C (77°F) (the long-term equivalent for Burgundy for Jun, Jul, Aug, Sep is 24.8°C (75°F), so on our measure, the vintage was cooler than 2019 and equal to the celebrated 2009 and 2015 vintages. A standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations—a highly positive situation. Yields were, as always, meager. Pinot Noir came in at 3.32 tons/ha (21.5 hl/ha) and Chardonnay came in even lower at 2.68 tons/ha (16.9 hl/ha). The wines have a marked elegance, mineral purity, and saline quality—a fascinating outcome despite weather challenges.

## *Wine Style*

Our low-vigor, stony, clay-rich soil, cool maritime mesoclimate, naturally tiny yields of well under 35 hl/ha, and our philosophy of expressing our terroir in our wines – give rise to a certain tightness, tannin line, and elevated length to balance the richness and generosity of our Pinot Noir. Our Pinot Noir is not overtly fruity, soft, and “sweet,” and it generally shows hints of that alluring savory “primal” character along with a dark, spicy, complex primary fruit perfume.

Green Practices: Certified Sustainable.

