

DOMAINE DES DIEUX

JOSEPHINE PINOT NOIR 2012

IN THE VINEYARD

Pinot noir is the Holy Grail for winemakers all over the world. It requires exceptional care in the vineyard to yield grapes that can produce some of the world's finest wines. Attention to detail in the vineyard and Hemel-en-Aarde's ideal ripening conditions allow us to pick Pinot noir at its peak potential. Pinot noir is notoriously unforgiving of being left in the vineyard too long, and we watch it nearly every day during the harvest period in order to pick it when it shows the right combination of ripe fruit flavours, tannins and freshness that will sustain the wine in its later life.

WINEMAKING

Traditional methods and a considered lack of intervention allows the Pinot to express itself in the cellar. A portion of the crop is placed in the vats as whole bunches, with the rest de-stemmed on top of this. Short periods of pumping over without air help to keep the fermenting wine in contact with the skins in the tank. The wine will stay on the tank for 6-8 weeks to ensure that all the potential in the skins is extracted. It is then pressed off to small French oak vats, 40% of which are new, where it undergoes natural malolactic fermentation. 9 months later it emerges from barrel to be bottled.

ALC 13%
RS 2.3 g/L

TA 5.8 g/L
PH 3.44

ENJOYMENT OF THE WINE

Our 2012 vintage brings us a concentrated and powerful Pinot noir. On the nose, perfumed dark red fruits combine with earthy, cinnamon tones and a delicate smokiness from maturation in small French oak barrels. In the mouth, the wine is generous and full, showing bright red fruits and sleek tannins. This is a powerful expression of Pinot noir that demands full flavoured and adventurous cuisine.

