



# Cap Maritime

Cape South Coast, South Africa.

## PINOT NOIR 2024

We first began producing our Cap Maritime Pinot Noir and Chardonnay with vintage 2017, working with vineyards situated within the Upper Hemel-en-Aarde Valley. Enthusiasm around the brand and wines was palpable, but the appellation had stolen our heart. The search commenced and within two years, in 2019, untouched land was acquired and saw the establishment of Cap Maritime, Upper Hemel-en-Aarde Valley. The property sits a mere 4km from the ocean and is perched on the north-west face of the valley with views across the hills and the Bot River Lagoon.

With vintage 2021, prospect arose to work with fantastic vineyards in the Elgin, Overberg and Walker Bay appellations. From this opportunity, the blending of these selected parcels classified as Cape South Coast origin, our Coastal wines were born.

Through these wines, our winemaker Gottfried Mocke, endeavours to bring a youthful accessibility, while remaining true to the house style. His preference to accentuate texture and perfume characters over the opulence of primary fruit, are a hallmark of his wines.

Coastal Pinot Noir grapes were handpicked and sorted into small lug boxes, before being transported by refrigerated truck to our winery in Franschhoek. At the winery, a careful triage (selection process) took place, to ensure that only healthy, whole berries were moved to concrete fermentation tanks. Most of the grapes were destemmed, leaving a whole-cluster component of approximately 25% with no additions being made. After spontaneous fermentation, we transferred the juice to 2nd-fill 225L French barrique for a 12-month *élevage*.

The nose is upfront and intense with its offering of juicy mulberries, brambles and dark cherries and gentle whiffs of mint, eucalyptus and baking spices. The rich berry fruit of the nose follows through onto the palate with flavours of red liquorice and fresh plums, with hints of cloves, coriander and nutmeg creating complexity. The wine is light to medium in body with a fresh, vibrant mid-palate and fleshy, yet velvety, texture. A very fine tannin structure, integrated acidity and smooth, sensual mouthfeel adds to the beautiful balance and silkiness. Ripe cranberries, sour cherry and hints of dark chocolate linger on a salivating finish.

Alc 13.18% TA 5.3 g/l RS 2.4 g/l pH 3.51

