



LONGAVÍ

DE LOS ANDES · CHILE

PINOT NOIR 2014

Crafted from premium selected vineyard parcels in the Valley of Leyda. A true expression of cool-climate terroir Pinot noir. A wine showing bright red fruit of cherries and raspberries on nose with elegant oak coming to the fore. A medium-bodied wine with elegant tannins and a lingering aftertaste of cherries.

----- VINEYARDS & VINIFICATION -----

Soil types:	Clay and loam over a granite base
Origin of vines:	Leyda valley
Yield per hectare:	6.5 ton/ha
Trellised:	Perold system
Irrigation:	Supplementary
Harvest date:	21 March 2014
Degree balling at harvest:	Early morning hand harvested at 23.3°B
Vinification:	Cold maceration for 5 days at 8°C, short pump overs and soft punch down during fermentation
Fermentation:	With selected yeast strain
Aging:	12 month in 228 l French oak. 30% 1st fill, 30% 2nd fill, 20% 3rd fill, 20% 4th fill oak barrels used
Optimum drinking time:	6 – 8 years after release

----- ANALYSIS -----

Alcohol	13.6 % vol	TA	5.23 g/l
RS	2.77 g/l	pH	3.42

Julio Bouchon
Productor Chileno

This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longaví, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath denoting the ouroboros, an ancient African symbol, represents nature's eternal cycle of renewal. The sacred condor soaring high above the Andes - man's messenger to the gods - represents the winemaker's freedom and search for perfection. Longaví wines will certainly please both man and the gods!

David Nieuwoudt
South African Winemaker