



Hamilton Russell

The Hamilton Russell Pinot Noir is a refined expression of Hemel-en-Aarde Valley terroir, offering a complex bouquet of dark, spicy fruit with an alluring savory undertone.



HAMILTON RUSSELL VINEYARDS



Pinot Noir 2024

Walker Bay, South Africa

Region and Vineyards

The **Hemel-en-Aarde Valley**, where Hamilton Russell Vineyards is located, is a unique wine region situated near Hermanus in the Cape of Good Hope, South Africa. This valley, known for its cool maritime mesoclimate, benefits from the close proximity to the Atlantic Ocean, which moderates temperatures and extends the growing season. The region's climate, with average maximum temperatures of 25.18°C during the crucial months leading up to and during harvest, is ideal for cultivating Pinot Noir, contributing to the slow and extended ripening period that enhances the grape's complexity and depth.

The soil in **Hemel-en-Aarde Valley** is characterized by low-vigour, stony, clay-rich, shale-derived soils. These soils are perfect for viticulture, offering excellent drainage while retaining enough moisture to nourish the vines during the dry summer months.

The unique soil composition and the valley's microclimate ensure that the vines produce low yields of small, concentrated berries, which are essential for producing high-quality, expressive wines.

Winemaking

The **Hamilton Russell Pinot Noir** is crafted with a focus on expressing the unique terroir of Hemel-en-Aarde Valley. The grapes are harvested at low yields of 2.49 tons per hectare (16.18 hl/ha), ensuring concentration and intensity in the fruit. The growing season was marked by a wet winter and a slightly wetter than average bud break to veraison period, followed by a dry September that facilitated healthy, even budding.

After harvest, the wine undergoes fermentation and is then aged for **10 months in 100% French oak barrels**. The oak barrels used are 228-liter, tight-grain barrels from Francois Freres, with a specific toasting developed by Hamilton Russell Vineyards. The barrel maturation, with 36% of the barrels being first fill, 36% second fill, and 28% third fill, adds complexity and depth to the wine, imparting subtle oak nuances without overpowering the fruit character.

Alcohol :13,80 %

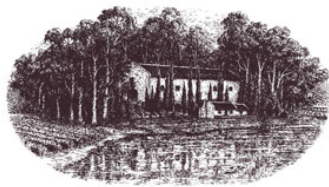
Composition: 100% Pinot Noir



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Pinot Noir 2024

Tasting Notes

- **Color:** Deep ruby red
- **Aroma:** A complex bouquet of dark, spicy fruit with hints of savory "primal" character and a dark, spicy, complex primary fruit perfume.
- **Palate:** Rich and generously textured, with a tight tannin line and elevated length. The wine is not overtly fruity or sweet, showcasing a balance of richness and savory complexity.

Did You Know?

Hamilton Russell Vineyards is renowned for its dedication to expressing the terroir of Hemel-en-Aarde Valley through its wines. The estate's commitment to low yields and meticulous vineyard management ensures that each bottle of Pinot Noir captures the unique characteristics of the region, making it a benchmark for South African Pinot Noir.

Wine Pairing Ideas

- **Grilled Salmon:** The rich, oily texture of grilled salmon complements the wine's savory and spicy notes, while the acidity of the Pinot Noir cuts through the richness of the fish.
- **Duck Confit:** The gamey flavors and crispy skin of duck confit pair beautifully with the wine's dark fruit and savory undertones, enhancing the overall dining experience.
- **Mushroom Risotto:** The earthy flavors of mushrooms in a creamy risotto highlight the wine's complex bouquet and add depth to the pairing.
- **Beef Carpaccio:** The delicate flavors of beef carpaccio with a drizzle of olive oil and shaved Parmesan enhance the wine's savory and spicy profile, creating a harmonious match.



Robert Parker (RP) : 93 Points (2022)

Popping out of the glass with succulent dark red cherries and fresh potpourri essence, the 2022 Pinot Noir bursts with notes of wild herbs and turned earth. Medium-bodied, the palate offers flavors of black raspberry with a firm-gripping tannin edge. It shows seductive florals with spicy flavors and ends with a food-friendly finish. Rating: 93+



Wine Enthusiast (WE) : 92 Points (2022)

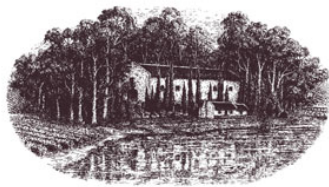
The Hamilton Russell winery is a pioneer in the Hemel-en-Aarde Valley and offers an elegant and spicy Pinot Noir. The nose opens with white pepper and nutmeg. An energized palate and tight tannins provide a good frame for strawberries, cherries and subtle dried herbs. Hints of cardamom appear in the aftertaste.



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Pinot Noir 2024



James Suckling (JS) : 92 Points (2022)

This is a sleek pinot with notes of cloves, cranberries, thyme and raw mushrooms. Hints of iron. Medium-bodied, savory and nicely balanced, with fine-grained tannins.



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