

CIRRUS

PINOT NOIR

W.O. CERES PLATEAU

2024

Cirrus Wines, named after the wispy atmospheric clouds, are crafted from fruit grown in high-altitude vineyards in the Witzenberg Mountains on the Ceres Plateau. This Pinot Noir comes from a distinctive vineyard on Rietfontein Farm, situated 1 026 m above sea level. Here, moderate summers, snowy winters and intense solar radiation shape a unique growing environment, producing a Pinot Noir with a distinctly South African character.

Climate, Soil & Vines

Pinot Noir clones 115 and 777 are grafted onto the drought-resistant rootstock Richter 110. This rootstock is well suited to the poor, stony soils composed of 60% Glenrosa, 20% Oakleaf, and 20% Mispah. A reasonable clay content retains water in dry years.

Ceres Plateau has a moderate Mediterranean climate, with the high altitude playing a dominant role in fruit development. Higher elevation growing areas see a greater shift in temperature between day and night. Cooler nights allow grapes to conserve acidity, leading to more elegant, age-worthy wines. Cool nights also help to lengthen the growing season, allowing grapes more time to develop on the vine. The density and intensity of solar rays also increase at higher elevations, which forces the fruit to develop a thicker skin, leading to greater colour concentration and stronger tannins.

Winemaking

We take care to gently handle the grapes in the cellar to preserve the unique characteristics provided by the soil, altitude, and climate. Approximately 70% of the fruit is fermented as whole berries, with the remaining 30% fermented in whole clusters. The whole berries preserve pure fruit flavours and intensity, while the whole clusters aid in the gentle extraction of tannins. Gentle punch downs and pump-overs are performed during fermentation to extract ripe tannins and colour from the relatively thin skins of the Pinot Noir berries. Maturation takes place in seasoned 500l French oak barrels for 14 months, adding structure, complexity, and age-ability to the wine.

Tasting Notes

Cirrus Pinot Noir 2024 shows a vibrant ruby hue with an expressive nose of strawberry and black cherry, layered with subtle creaminess and a mineral hint of wet stone. The palate is brooding yet refined, offering concentrated dark berry fruit and savoury notes of forest floor. Lively rhubarb-like acidity brings freshness, while fine, supple tannins lend structure. Gentle spice, aniseed and liquorice, adds further complexity. The wine tapers to a lingering finish marked by raspberry and wild strawberry.



Alcohol: 13.15%

Residual Sugar: 2.1g/l

Acid: 5.6g/l

pH: 3.40