



THIERRY & GUY  
**FAT *bastard***

## PINOT NOIR 2013

The Fat Bastard Pinot Noir was made from specially selected grapes from the ultra-ripe harvest. From the start, our aim was to produce a Pinot noir with intense fruit flavour and real character utilising quality grapes.

### WINEMAKING

The grapes were selected from 4 premium vineyards and harvested in the cool morning hours. The grape bunches were de-stemmed and placed in small open top fermenters where a 10 % saignée was done prior to fermentation. The tanks was mixed once daily via a short pump over and once fermentation was in full swing the tanks was punch down or pumped over through the skin cap three times a day to ensure optimal extraction of colour, aromatics and structure. After fermentation and pressing the wine was placed in 225 l French barrels for 11 months maturation, a combination of new, second fill and neutral barrels were used.

### WINEMAKERS COMMENTS

The wine is elegant in structure, with integrated tannin, upfront red fruit and a lingering finish. Raspberry, strawberry and cherries are upfront on the nose and follows through to the palate with hints of spice.

Region	Robertson
Winemakers	Jacques Roux
Alcohol	13,36%
Ph	3,56
Total Acidity	5,8
Residual Sugar	4,1
Oak Maturation	11 months
Cellaring Potential	2 - 3 Years
Serving Temperature	12° - 14°C
Allergens	Contains Sulphites, Egg

### CERTIFICATIONS



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