Sharpham Estate Pinot Noir 2022SC

SHA0232022SC

Sandridge Barton (formerly Sharpham Vineyard) — Devon, Great Britain

High quality fruit combined with cold maceration deliver a wine with excellent purity.

Vintage

Tim Atkin Points

Production

The Pinot Noir fruit is part crushed and cold macerated for three days prior to the spontaneous fermentation with the inclusion of some whole bunch and stems. The fruit then spends a further nine days fermenting on skins before malolactic fermentation. This wine then spent 10 months in second fill French oak barrels prior to bottling without any fining or filtration.

Tasting note

Bursting with cherry fruit aromas this is pretty Pinot Noir. The palate is light yet supple, packed with juicy red fruits. Tannins are softened by time in oak and add gentle spice to this excellent Pinot.

Food Match

Can hold up to lean red meat or drinks well with simple pizza and pasta.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Duncan Shwab

Grape Varieties:
Pinot Noir 97%, Pinot Meunier 3%

Suitable for:
Vegan