HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

# Hamilton Russell Pinot Noir 2022

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| **Price** | £50.49 |
| **Code** | HAMI075 |

One of the leading producers in South Africa. The primal character of the Pinot Noir is on show in this impressive Hamilton Russell masterpiece. Soft, sweet, perfumed with a earthy undertone. You need to try it!

**Tasting Notes:**

On the nose stewed plums, cherry skin and blackberry. On the palate the fruit is less apparent. Earth, mushroom and anise join the bouquet. Very moreish.



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| Specification | |
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| **Vinification** | The vines are planted on stony, shale and clay rich soil with low vigour. Cool maritime climate producing naturally small yields. Matured for 10 months in 228 litre French Oak. |
| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | South Africa |
| **Region** | Hemel-en-Aarde Valley |
| **Type** | Red Wine |
| **Grapes** | Pinot Noir |
| **Genres** | Fine Wine, Vegan, Vegetarian |
| **Vintage** | 2022 |
| **Body** | Elegant, refined and supple |
| **Producer** | Hamilton Russell Vineyards |
| **Producer Overview** | One of the most southerly wine Estates in Africa, this Pinot Noir and Chardonnay specialist pioneered viticulture in the beautiful, cool, maritime, Hemel-en-Aarde Valley appellation behind the old fishing village of Hermanus. Founder, Tim Hamilton Russell, purchased the undeveloped 170 hectare property in 1975, after an exhaustive search for the most southerly site on which to make South Africa's top cool climate wines from a selection of noble varieties. |
| **Closure Type** | Cork |
| **Food Matches** | Drink with Venison / Lamb or Ostrich burgers! |