HOUSE OF TOWNEND

Hamilton Russell Pinot Noir 2023

Price	£46.00
Code	HAMI085

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 there is aromas of stewed plums, red cherries and blackberry. On the palate this Pinot Noir is not overly fruity, with notes of forest floor, mushroom and anise joining the bouquet. The flavour of primary fruit is still evident but this does not dominate the palate, subtle tannins are expertly used to balance the richness of this wine and marry the savoury and sweet characteristics. The hints of alluring savoury “primal” character make this wine very moreish as well as the dark spicy complex fruit perfume.



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Specification	
Vinification	Vines are planted on low-vigour, stony, clay-rich, iron-rich and shale-derived soil. The vineyards enjoy a cool maritime climate which produce naturally small yields. The wine is Matured for 10 months in 228 litre French Oak barrels.
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	2023
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 roasted loin of venison with a redcurrant sauce