CREATION RIDGE PINOT NOIR 2024

Red Velvet

Cool-climate maritime elegance. Mineral complexity from shale, aromatic lift from sandstone. Bright red fruit with black tea aromas, earthy undertones and hints of piquant spice. Complex yet smooth with supple tannins promising excellent maturation potential.

Terroir

Wine of Origin:	Walker Bay
Appellation:	Hemel-en-Aarde Ridge
Soil:	Decomposed Bokkeveld shale on clay-loam
Elevation:	287 m
Aspect:	South-eastern slope

Vintage

Harvest Date:	End February 2024
Rainfall:	1014 mm
Ripening:	Long ripening period
Avg Mean Temp:	22° C
Diurnal Fluctuation:	12° C

Analysis

Alcohol:	13.0 vol%
Total Acid:	5.4 g/l
pH:	3.5
Residual Sugar:	2.1 g/l

Vinification

100% Pinot Noir. Hand-harvested. 50% whole bunch, fermented in large foudres. Maturation took place in 25% new oak and 75% second and third-fill French oak barrels for 12 months.

Viticulture

Vineyard selection

Trellising System:	7-wire Perold
Vine Age:	11-21 years
Clones:	113, 115, 777
Rootstock:	R99, R110, 101-14 MGT

The Story of the Ridge

Creation's Ridge wines come from vineyard sites in Hemel-en-Aarde Ridge, the area's smallest, coolest and most elevated wine appellation, where ocean breezes sweep up the valley to meet steep mountain slopes, while ancient soils anchor virus-free vines into 500 million years of history.

CREATION

www.creationwines.com @creationwines
tel: +27(0)28 2121107