



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Hamilton Russell Pinot Noir 2023

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<b>Price</b>	£49.99
<b>Code</b>	HAM085

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!

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### 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	
<b>Vinification</b>	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.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	South Africa
<b>Region</b>	Hemel-en-Aarde Valley
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Hamilton Russell Vineyards
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with roasted loin of venison with a redcurrant sauce