



FLYING SHEEP

Pinot Noir 2015



Vibrant crimson with a purple rim, this wine shows intensity and a lovely depth of complexity. Floral, cherry and spice aromas lead into a full rounded palate, the result of slowly, fully ripened fruit. The tannins are firm but melting and provide a supple structure and long finish.

Winemaker's notes

Wine – Flying Sheep Pinot Noir

Vintage – 2015

Region – Hawkes Bay

Varietal – 100% Pinot Noir

Alc. – 12.26%

PH – 3.59

TA – 5.18

RS - <1 g/l

Crushing/Pressing – Destemmed and lightly crushed to Stainless Steel Tank, Cold Soaked for 3 days prior to inoculation

Fermentation - Inoculated for fermentation using traditional burgundy Yeast. Wild Malolactic fermentation kicked off soon after ferment.

Oak/Barrel handling -Racked to seasoned French oak barrels for aging.

Fining – Minimal Egg White Fining

Filtration – Cross Flow Filtered

Tasting Notes –

Light ruby colour, with red berry and cola notes

along with some earthy tones on the nose.

Bing cherry flavours fill the mouth and taper to savoury

hints of cola, dried herbs and spice.

The medium/light weight palate is layered

and delicate and fills the mouth,

finishing pleasingly with soft fine tannin.

Four to Seven Years cellaring potential.

