

At Kelly Washington we seek the most unique and diverse parcels of high quality fruit, which we translate into our elegant and honest wines.



THE VINTAGE

After the challenging, rain disrupted nature of both 2017 and 2018, a remarkably trouble-free vintage was welcomed for 2019!

In fact, across all of the regions, a relatively dry growing season was experienced, producing lower crop levels and excellent quality. It was truly an exception vintage across the board in Central Otago, with all sub regions benefiting from sufficient yields and super quality. This was particularly felt in Gibbston.

THE WINEMAKING

HARVEST DATE 17th April 2019

HARVEST ANALYSIS Brix 23.2

PROCESSING
80% destemmed, 20% whole bunch

COLD SOAK 1 week

FERMENTATION Fermented with wild yeast

FERMENTATION VESSELS
Small, open top oak (neutral) cuvee.

CAP PHILOSOPHY Gently plunged by hand, twice daily

TIME ON SKINS 26 days

OAK PHILOSOPHY
A mixture of French oak barrels and puncheons – 20% new, and the balance neutral barrels. All tight grain, medium toast for the new proportion.

MATURATION RESTED 10 months

MALOLACTIC FERMENTATION 100%

FILTRATION None

FINING None

THE VINEYARD

Vineyard	The Monte Rosa Vineyard, Gibbston, Central Otago
Variety	100% Pinot Noir
Clonal selection	A combination of Dijon Clones and Clone 5
Soil Type	Pigburn Soils (wind blown glacial deposit over alluvial schist)
Vine Age	17 years
Yields	6 tonne / ha
Plant Density	3800 vines/ha
Metres above sea Level	350
Hand Harvested	100%
Additional information	A majestic site, sits on a gentle slope below the Nevis Bluff.

ANALYSIS

Analysis at bottling	13.3% alc, 3.67 pH, 5.8 TA, Dry RS
Bottling date	March 19th 2020
Cases bottled	500 4.5L cases

TASTING NOTES

Made with a lighter touch and expressing the more feminine, delicate nature of our beloved variety, Pinot Noir. A wholly transparent Pinot Noir that exudes the heady perfume that defines the subregion of Gibbston. Crushed herbs combine with dark cherry and notes of fragrant violets and berry fruits. The palate is structured yet elegant and supple.

Organic certified. Vegan.