



La Monella Rosso 2019 - Biodynamic Pinot Noir

Location	Central Otago
Soils	Alluvial schist, mineral, focused, the most exaggerated of Central Otago, demonstrated by low pH and high acid.
Season	Spring was turbulent, but from December 1 st through into autumn, mother nature very generous. Warm days and settled weather have helped to deliver the fruit in beautiful condition.
Harvest	Hand Harvested on the 18 th April, transported in small refrigerated bins to Marlborough. 22.9 Brix pH 3.2 TA 8.5
Winemaking	<p>On arrival, a portion (30%) was transferred by hand directly into an amphora clay pot (Terranova from Tuscany – 500L). 100% whole bunches. The fruit fermented naturally 10 days later. Plunged daily by hand, a long, gentle fermentation took place over 4 weeks. The wine rested in the Amphora, on skins, for a further 10 weeks. After which it was gently pressed at the end of June, returning to the Amphora where it aged for 6 months.</p> <p>The remaining portion (70%) was fermented naturally in a small stainless steel open top tank, 20% whole bunches, for 5 weeks, then pressed into neutral oak barrels where it rested for 7 months. Both portions were blended and clarified naturally over 10 days in a small tank, prior to bottling. No additions during the winemaking process, except a small (15mg/L) SO₂ addition prior to bottling.</p>
Ingredients	Grapes, SO ₂
Analysis	13% alc pH 3.65 / TA 6.4 TS02 22mg/L RS < 1.0 g/L
Tasting	Highly floral and mineral, showing the effects of the low pH – it is vibrant, expressive, chalky, playful, seductive with delicious juicidity.

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