



P - SERIES

2019

PINOT NOIR

CENTRAL OTAGO



The goal when creating the P Series was to showcase the influence of winemaking philosophy on Pinot Noir from Central Otago. The techniques applied in the making of this wine have been based on my time winemaking in Chambolle Musigny, Burgundy. The ethos behind this style is to ensure the wine is as true a representation of the vineyard and season as possible. Pinot Noir made using these techniques tend more towards fruit purity and freshness. They are less obvious and more about subtly and finesse. To achieve this the winemaking must be very delicate, only intervening when absolutely necessary, giving the wine a chance to speak and to be heard.

Fragrant and juicy red summer berries leap from the glass on first inspection. This theme continues in the glass with crisp, concentrated red berries and an ethereal texture. Minerality and concentration drive the bright fruit through to a long and balanced finish. The wine closes with purity and energy that slowly reveals the subtle oak and restrained tannin.

Harvest report 2019

2019 started off well with above average rainfall and temperatures but turned very nasty during mid November when we had six inches of snow on the ground. We escaped any frost damage but did lose some vine shoots due to snow loading. The weather picked up for a warm and dry summer with really good heat. Autumn was cool with the return of now unwelcome rain. The fruit and vines were in very good condition and stood up well the late rain. The fruit came into the winery in excellent condition.

Winemaking Details:

Sourcing fruit from three different sub regions allows us to find the best attributes of each area. This wine's final composition included parcels of fruit from the Gibbston Valley and Alexandra. Alexandra is famous for its intense summer heat while Gibbston Valley is the coldest of the grape growing regions in Central Otago. This cooler influence leads to wines with brighter red fruits and more acidity. This acidity forms the bases for the mouth watering freshness and minerality in this Pinot Noir. The Alexandra heat adds balance to these cooler elements and ensures the bright fruits do not descend into greenness and underripe characters.

ALCOHOL	13.84%
TOTAL ACIDITY	5.38g
pH	3.53
RESIDUAL SUGAR	<1g/L
HARVEST	11–24 April 2019
CLONES	667, 114, 115, 5 and 6
CELLARING	Drink now, cellar until 2029
WINEMAKER	Jody Pagey
PAIRS WITH	Mild Cheeses, Seared Tuna especially with Asian accents, rack of lamb with a herb crust.
