



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 Central Otago's traditional methods. The ethos behind this style is to ensure the wine is full bodied, fruit driven, structured and powerful. This style is responsible for Central Otago's massive international success and makes the wine uniquely Central Otago.

An engaging blend of dark fruits and sweet smoky notes are immediately obvious on the nose. On the palate an embrace of concentrated red fruits holds together a core of ripe, fine grained tannins and a thread of toasty French oak. Mouth filling and full bodied, the mid pallet flows seamlessly into a powerful and concentrated finish. The dark fruit component carries long into the finish before finally conceding to the ample tannins and elegant oak elements.

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 wines final composition included parcels of fruit from both Bendigo

and Alexandra, two of the warmest grape growing areas in Central Otago. This extra heat leads to riper fruit that in turn gives the wine a darker more intense fruit component. It also leads to a riper tannin profile giving the wine a finer textural element.

In the winery the idea is to allow those darker, finer attributes to shine through. This is achieved by allowing the wine to spend extended time on skins. This ensures the tannins and colour are drawn out of the skins and into the wine, resulting in this powerful and structured style. This is then paired with French oak barrels that offer the toasty element that frame this ripe fruit picture.

ALCOHOL	14.33%
TOTAL ACIDITY	5.18g
pH	3.53
RESIDUAL SUGAR	<1g/L
HARVEST	8 April–11 April 2019
CLONES	Abel, 667, 114 and 115
CELLARING	Drink now, cellar until 2029
WINEMAKER	Jody Pagey
PAIRS WITH	Duck and game, heart meat dishes and dark chocolate.
