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2018 Providore Pinot Noir

Harvest Report 2018

2018 was certainly one of our more unusual seasons. We saw near-record dry and heat through spring and into summer. Night time temperatures were unusually warm all the way through the growing season. This saw the growing season advance at a phenomenal speed which made keeping up with vineyard tasks challenging. Flowering and veraison were two to three weeks early. February saw the end of the heat and dry with near record cold and rain but lucky the cold kept any botrytis problems at bay. March saw the return of the heat and the earliest harvest on record.

The resulting grapes came into the winery in excellent condition with crop levels and bunch weights a little above average. Sugar levels were higher than average and acidity levels lower than average due to the extended heat.

Winemaking Details:

This Pinot Noir comes from the Queensbury vineyard. After careful hand harvesting, the fruit was predominantly destemmed (leaving 12% whole bunch) and then batch fermented. The skins were plunged once daily pre and post fermentation and twice daily during the peak of fermentation. Fermentation temperature peaked at 30°C and was completed in nine to eleven days. Total time maceration time was around three weeks. The wine was aged in a French oak barrels for 12 months.

Pete's notes:

Deep purple with purple hues. The nose is very expressive with fragrant raspberry, blackberry, violet, spice, caramel, chocolate and mushroom. The palate is rich and inviting with sweet black cherry, plum, chocolate, clove, coffee and oak char. Full bodied and concentrated with an elegant silky fine texture. A long red berry finish that tapers to a hint of black olive.

Pete Bartle, Owner & Winemaker

Alcohol:	14%
Total Acidity:	5.3g/L
pH:	3.71
Residual Sugar:	<1g/L
Harvest:	16th to 24th March 2018
Clones:	115, 777, Abel, 113 and UCD5
New Oak:	28%
