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2018 Providore First Edition Pinot Noir

Harvest Report 2018

2018 was certainly one of our more unusual seasons. We saw near-record dryness 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 luckily 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:

Our First Edition Pinot Noir comes from three vineyards. It's predominantly from the Clark and Gibbston Back Road Vineyards in Gibbston with a small portion of Queensberry fruit. The fruit was carefully hand harvested, destemmed without crushing to open top fermenters. The skins were plunged daily pre- and post- fermentation and twice daily during the peak of fermentation. The wine was aged in a mix of stainless steel tanks and French oak barrels.

Pete's notes:

Deep purple with purple hues. Fragrant with violets, black cherry, blackberry, red plum, redcurrant, tamarillo, toffee, cinnamon, spice and char. Sweet and juicy red fruit entry with raspberry, black cherry and plum notes. Silky textured with layers of complexity and hints of mushroom, coffee, leather and tobacco. The finish is long with ripe red fruit and good minerality.

Pete Bartle

Pete Bartle, Owner & Winemaker

Alcohol:	14%
Total Acidity:	5.45g/L
pH:	3.69
Residual Sugar:	<1g/L
Harvest:	6th March to 12th April 2018
Clone:	Abel, UCD5, UCD6, 667, 777 and 115
