



# PYRAMID VALLEY

NEW ZEALAND

## 2018 CENTRAL OTAGO PINOT NOIR

### *Variety/Blend*

100% Pinot Noir

### *Tasting Note*

Medium dark purple with clear hues.

Fragrant blackberry and raspberry with hints of liquorice, black pepper and clove. Sweet red plum, cherry and spice. Richly textured with lovely minerality. Complex with a long and silky sweet berry finish.

### *Viticulture*

Planted in 2000 on a gentle north facing slope with a mix of clones and 30% own rooted vines. Soils are predominately loess over deep silts that have developed pedogenic lime deposits. VSP trained vines planted at 3000 vines/ha. First year of organic conversion in 2018.

### *Winemaking*

Hand-harvested from the 20th to the 29th of March 2018 and destemmed (with a small portion of whole bunch) into open top fermenters and wooden cuves for fermentation. The wine was aged in French oak barriques and French oak cuves for around 10 months, of which 19% was new oak.

2335 cases of 6 x 750ml produced

### *Chemical Analysis*

Alcohol: 13.6%

pH: 3.7

TA: 4.9 g/L

Suitable for Vegetarian/Vegan: No

