



PYRAMID VALLEY

NEW ZEALAND

2020 CENTRAL OTAGO PINOT NOIR

Variety/blend

100% Pinot Noir

Season summary

2020 was a typical Central Otago summer with a slightly wetter than average spring resulting in ideal canopy growth. January was very dry and hot, ending in a large rainfall event in February. A cool autumn where patience was rewarded where calm, dry weather meant no great risk for extended hang time.

Tasting note

Bright crimson hue. Alluring lifted aromas of thyme and red cherries. An underlying spicy complexity explodes from the glass. The soft silky texture and fine-grain tannins surround bright red fruits and crunchy acidity which give the wine freshness and length.

Viticulture

From two parcels, the first from the Lowburn sub region - planted in 2000 on a gentle, north facing slope with a mix of clones and 30% own rooted vines. Soils are predominantly loess over deep silts that have developed pedogenic lime deposits. VSP trained vines planted at 3000 vines/ha. 3rd year of organic conversion in 2020. The second from the Bannockburn sub region - Biogro certified, situated between the Bannockburn inlet and the Kawarau River.

Harvested: 9 - 18 April 2020

Winemaking

Hand-picked and fermented with natural vineyard yeasts in open top fermenters with 15% whole bunch. It was aged in French barrels, 25% new, for 12 months before settling in stainless steel on light lees for a further 6 months. Bottled unfiltered and unfiltered.

Chemical analysis

Alcohol: 14.0% pH: 3.59

TA: 5.7 g/L SO₂: 55ppm

Suitable for Vegetarian/Vegan: yes

