

2013
Library Release

HAWKSHEAD

First Vines Pinot Noir

Sub Region: 100% Gibbston | Single Vineyard
Colour: A richly coloured, ruby Pinot Noir
Style: Dry in style

Flavour Profile

The Gibbston Valley has the longest growing season in Central Otago. The later harvested grapes develop the distinctive Gibbston intensity of floral, perfumed notes and sweet spice.

These older vines deliver a complex wine. It displays elegant aromatics of rich bramble, blueberry, wild herb and rosemary. This is followed by a mineral-driven palate of crushed rock, with layers of pleasing sweet, rich red fruit spice and density. Richly concentrated, it is a seamlessly divine premium wine with great tension, depth and persistence. It will cellar exceptionally well.



Winemaking Comments

At Hawkshead, we like to think of 'growing' our wines rather than just making it. We crop lightly to ensure well-ripened, and even fruit; the 2013 vintage was no exception. Our grapes were hand-harvested and selected in late April at an average of 24 Brix. We crop lightly at 4 tonnes per hectare for well-ripened and even fruit.

Pinot Noir Clones: Majority Dijon 115 and some Pommard 5 & 6
Fermentation: Brix 24 | The wine is fermented naturally at both primary and MLF stages.
Post Fermentation: Matured in French oak barriques for 11 months (30 % new)
Filtration: Yes - For clarification before bottling
Fining: No - Vegan Friendly
Wine Analysis: PH 3.59 | TA 6.2 g/l | Alc 13 %
Bottling Date: 11th March 2014
Wine Maker: Dean Shaw

