HAWKSHEAD

Reserve Pinot Noir

Sub Region: Lowburn and Gibbston

The is wine made from slower ripening Gibbston grapes, with their restrained savoury flavours. Combining it with the warmer and earlier ripening grapes of Lowburn elevates this wine into a quintessential Central Otago Pinot Noir experience.

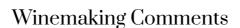
Colour: Plum purple red
Style: Dry in style

Flavour Profile

The wine is medium-bodied and, on the palate, soft with elegant finesse. Delicious impressions of dark fruits emerge; plums, Sanguine peaches and ripe cherries. Those flavours are in harmony with lingering dried herbs and a sprinkle of black pepper. Dark chocolate and mocha linger faintly in the back.

This wine shows excellent concentration, subtle, refined acidity and integrated velvety tannins, and those attributes lead to a long, harmonious finish. This astounding, compelling blend is a classic Central Otago Premium Pinot Noir and will cellar exceptionally well.

It is delightfully expressive and delicious now and will be very much appreciated by Pinot Noir aficionados in time (10 + years). Our goal is to make wine with minimal intervention and let the grapes speak for themselves, which means maximum flavour.



Hand Harvest Dates: 1st to 21st April 2021

Pinot Noir Clones: 667 | 777

Fermentation: Brix 24 | 54% whole bunch pressed,

left on skins for 24-28 days

Post Fermentation: Matured in French oak barriques for

11 months [23 % new]

Filtration: Yes - For clarification before bottling

Fining: Yes

Wine Analysis: PH 3.57 | TA 6.0 g/l | Alc 13 %

Bottling Date: 14th February 2021

Wine Maker: Dean Shaw



