

# Bendigo Single Vineyard Pinot Noir 2020

954 bottles produced

Origin	Bendigo, Central Otago, New Zealand	
Varietal	100% Pinot Noir	
Aspect	North facing slope	
Soil	Derived from schist and wind blown loess over deep free draining gravels on elevated terraces	
Vinification	Hand harvested fruit was 100% destemmed to tank. A 4-day cold soak then took place to build colour and intensity of flavour. The must was inoculated with cultures selected for their ability to add complexity. Fermentation lasted 21 days with peak temperatures reaching 31 degrees. A Post fermentation maceration period of 5 days followed which allowed tannins to build and the wine to find balance before pressing to tank. Following settling in tank the wine was racked to French barriques of which 33% were new. The wine then underwent malolactic fermentation and matured for ten months in oak before being racked, blended and bottled on April 1st 2021	
Technical	Alcohol	14%
	Residual sugar	Dry
	Ph	3.65
	TA	5.90g/l
Tasting Note	Dark ruby in colour. The nose is full of dark fruit, mocha, cassis, and nutmeg. The palate is complex with plum and earthy notes supported by vanillin and fine oak and a long smooth finish.	

