

Bannockburn Single Vineyard Pinot Noir 2022

805 bottles produced

Origin	Bannockburn, Central Otago, New Zealand	
Varietal	100% Pinot Noir	
Aspect	North facing flats	
Soil	Derived from schist and wind blown loess over clay and gravels.	
Vinification	Hand harvested fruit was tipped to tank without destemming (100% whole Bunches). A 4-day cold soak then took place to build colour and intensity of flavour. The must was inoculated with yeast and selected for their ability to add complexity. Fermentation lasted 18 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 the 1st, 2023	
Technical	Alcohol	14%
	Residual sugar	Dry
	Ph	3.75
	TA	5.5g/l
Tasting Note	Supple pinot noir with floral/violet, Dark cherry, vanilla, spicy oak, and recognisable Bannockburn features. Accessible now but will reward cellaring also.	

