

SHEILD

Wine is a collaboration from the vine to your table. Take your time and share the pleasure.

PINOT NOIR 2021

VARIETY:	100% Pinot Noir
VINEYARDS:	Livingston Road and Twin Rivers (Waimea Plains)
VINE AGE:	16-23 years
SOIL TYPE:	Flat alluvial soils, gravel with a layer of silt loam.
ELEVATION:	32m/105ft
HARVEST DATES:	23 rd March – 9 th April '21
YIELD:	5/ha
ANNUAL PRODUCTION:	730 (9L)
BARREL AGING:	Tonnelier Rousseau Hogs Heads, 25% new.
ALCOHOL:	13.5%
RESIDUAL SUGAR:	0.24g/L
PH:	3.61
TA:	5.2g/L
WINEMAKER:	Trudy Sheild
PUSHER:	Blair Gibbs



REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

GROWING SEASON V21

Mild winter temperatures resulted in a slightly earlier budburst for us on the Wai Iti terraces for the start of the 2020-21 growing season. Spring was cool and unsettled through until early December, but we were spared damage from frosts that bit at the region in October. Flowering was less than ideal with prolonged wet and cool periods affecting most varieties. We were lucky a second time, experiencing no damage from the Boxing Day hail storm that bought isolated catastrophic damage to crops around the region. The flowering conditions also resulted in small berries, light bunches and ultimately reduced yields. January brought warmer weather and drying winds throughout February. These moderate conditions resulting in restrained sugars and the retention of bright, clean acidity. A suitably challenging season which has again delivered wonderful wines. Expect vibrancy, balance and concentration from our 2021 wines! BG

WINEMAKING:

An eclectic mix of Pinot Noir Clones bring different attributes this wine. Listed in descending order these are Able, Pommard Clone 5, Dijon clones 777, 115 and the Swiss selection 10/5. Once picked the clonal parcels were destemmed with minimal crushing of the berries, to encourage some carbonique fermentation characters. Each must was held cool for approximately 5 days with the aim of extracting colour, flavour, and aroma precursors from the skins. This pre-ferment soak also enabling the extraction of fine skin tannins.

Fermentation was instigated using a selection of Burgundian yeast strains. Pump-overs and plunges carefully applied to manage the ferments and alcoholic extraction of components from the skins. Once the wine was dry and the youthful tannins began to relax, the wines were pressed off skins and settled overnight. Then racked along with only the fine yeast lees, to new and seasoned Hogs Heads. The fine lees were stirred through the wines twice during the winter to add volume to the palate, and to help protect the un-sulphured wine from oxidation.

Indigenous bacteria came to the party as soon as Spring began to warm the cellar and malolactic fermentation was completed. This secondary ferment working its magic to soften the acid profile. The wine was left to slumber in barrel for 15 months, before being racked from barrel and hibernation to blend in

late June of 2022. The wine was bottled early August 2022 without fining or filtration.

TASTING NOTE:

An opaque ruby colour announces the darker fruits to be found in this wine. Soft yet balanced acidity underpinning the perfume and flavours of black cherry and plum. Medium to full bodied the palate is plush, gently spiced, and rich in tannins that are velvet smooth. The finish leaves a lasting impression that is gently warming and just a little earthy.

Trudy Sheild

WINEMAKER & PROPRIETOR

DRINKS
~ CABINET ~

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