

CENTRAL OTAGO PINOT NOIR 2014



Alc. 14% T/A 5gL-1 pH 3.7

Residual Sugar <1gL-1

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This wine highlights the season with a compote of perfumed dark red and black forest berries along with a hint of dried herb, adding complexity. The wine has a supple dark berry entry with lovely texture and flow through the mid palate. Lovely ripe textural tannins rise gracefully out of the mid-palate to finish the wine. These are balanced by the wine's acidity and fruit, to produce a long fruit-driven finish

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Pinot Noir will improve for 3-5 years given optimal vintage and cellaring conditions.

VINTAGE 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this lead to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. The Pinot Noirs from 2014 are clean, soft and elegant, with very focused red and black fruits.

VINEYARDS

The grapes for this wine come from Cromwell basin vineyards managed by our viticultural team.

WINEMAKING CONSIDERATIONS

Our harvest this year began with our first fruit harvested on April 1st and finished up on May 9th. The fruit was all destemmed to enhance the natural fruit characters of the Cromwell Basin. The grapes stayed in the fermentor on average for a total of 24-26 days, with temperatures peaking at 29-30°C. The wine was plunged once daily during pre-fermentation and twice daily during fermentation. When the wine tasted in harmony it was pressed off to French oak where it resided on lees for 10 months. It underwent malolactic fermentation during early spring, was racked out of barrel in mid-summer with filtration prior to bottling.