

SENTIŌ

W I N E S



SENTIŌ 2016 Pinot Noir

De-stemmed, no crusher. 10% whole bunch on the bottom of the tank. Cold soaked for 2-3 days pre fermentation. Gentle extraction of tannin throughout fermentation. The site has potential for really high tannin so it requires daily assessment on the extraction level. Combination of pump over and plunging. Temperatures between 28 and 34. Post fermentation time on skins was around 7 days at 22 degrees. Basket pressed straight to barrels. 1 x new 500L, 4 x 228L. Malo in barrel.

Blended to tank in December.

Filtered. Bottled in Jan.

