

Goldfields

Pinot Noir 2017

Central Otago

Goldfields

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SAPOR
— MAKERS
& GROWERS

AROMA

Dark seductive ripe blueberries and plum blend with highlights of fresh thyme, cinnamon, cloves and gamey notes

COLOUR

Bright ruby and garnet highlights

TASTING NOTES

A full and vibrant palate the wine reveals a concentrated and fruit forward core balanced by warm supportive oak and silky fine grain tannins before finishing an elegant balanced acid freshness

WINEMAKING NOTES

Handpicked fruit is gently destemmed and crushed to small format open top fermenters. 12% of fruit retained as whole bunches to elevate aromatic profile of fine berry fruits and spice. 100% maturation in fine grain French oak barriques for 11 months, with 30% new oak barriques

BLOCKS

48% Remarkable, Bannockburn
39% Bannock Brae Estate
13% Bendigo

CLASSIFICATION

Central Otago, New Zealand

SOIL

Elevated glacial terraces with seams of Greywacke, schist alluvium and overlying shallow Manuherikia fine sandy loam

GRAPES

100% Pinot Noir, primarily clones 667, 777 and 115

HARVEST DATE

25 March 2017

BRIX AT HARVEST

23.2 Brix

TECHNICAL ANALYSIS

Alc.	13.5%
T.A.	5.6g/L
pH.	3.59
R.S.	0.5g/L (dry)

CELLAR

Enjoy now or cellar up to 8 years