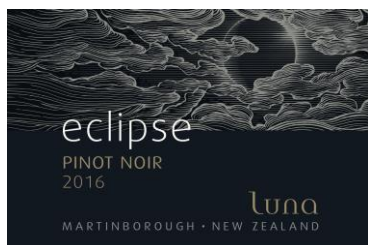


## 2016 Luna Eclipse Vineyard Pinot Noir

### Vintage and Vine



Even growing season; not too hot, not too cold, decent rain at the right time, a bit of a 'goldilocks' vintage! Fine and relatively settled spring led to a good fruit set. Strong shoot growth in early summer set a good canopy. Rain arrived in the second week of harvest, leading to some fierce picking. Sun returned for remainder of harvest leading to a long warm Autumn.

Crafted from mature vines planted at the Eclipse vineyard Puruatanga road Martinborough. Hand harvested from March 28<sup>th</sup>

2016.

### Winery

Majority destemmed to small open top fermenters. Gentle hand plunging 2-3 times per day. Average maceration 30 days. Gentle pressing to tank followed by around 1 week settle time before being sent to barrel. Oak is all French, with a focus on lower toast levels and tighter grain. Around 30% new oak. Maturation for 12 months. Bottled in July 2017.

pH – 3.60

T/A - 6.5 g/l

RS - > 1.0 g/l

### The Wine

Appearance – Dark ruby, youthful

Bouquet – Lifted ripe red cherry aromas combine with fine, toasty, spicy, earthy/savoury dried herb notes. Loads of complexity and style.

Palate – Bold and generously proportioned Pinot Noir. Upfront ripe cherry. Generous tannins deliver style and flow; super fine and elegant. Ample mid palate build and lift carries into a long and complex finish.

Delivering the power and elegance typical of pinot noir from this famous cru. Very enjoyable now, but will show best with 5+ years in the cellar.