

## 2016 Luna 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 fruit grown at our Puruatanga Road (Eclipse) and Dry River road (Blue Rock) vineyards. Hand harvested from 25<sup>th</sup> March

2016.

### Winery

Majority destemmed to open topped fermenters. Gentle hand plunging 2-3 times per day. Average maceration 20 days. Gentle pressing to tank followed by around 1 week settle time before being sent to barrel. Oak is all French, with a focus lower toast levels and tighter grain. Around 10% new. Maturation for 12 months. Bottled in June 2017.

pH – 3.55

T/A 6.0

R/S >1.0 g/l

### The Wine

Appearance – Bright Ruby, youthful

Bouquet – Lifted, very aromatic with high toned red cherries, raspberry and crushed strawberry; feminine, floral and pretty. Earthy undertones with some fine oak subtlety.

Palate – Juicy, medium weight and elegant. Vibrant red fruit flavours interplay with super fine, ripe tannins, leading to a ripe and textural finish.

In many respects our most important wine. Fruit forward and immediately appealing, showing all of the deliciousness and drinkability fine Pinot Noir can deliver when handled with care. Enjoy now or cellar for 3-5 years.