

pinot noir 2017

CENTRAL OTAGO

Powerful and complete, that's how we'd describe our 2017 Pinot Noir. Layers of dark Central Otago berry fruits, hints of violet, clove and cinnamon aromas are locked into this wine which screams of promise. The mouthfeel is instantly generous with the depth and breadth of flavour quite astounding. Tannins like velvet, guide the flavours through the palate giving structure and carry.

Sarah-Kate & Dan Dineen - Winemakers



Trophy for Champion Wine of Show
 Trophy for Champion Pinot Noir of Show
 Trophy for Best Central Otago Wine of Show
New Zealand Wine of the Year Awards 2018

VINTAGE SUMMARY

Vintage 2017 was the coolest we have seen in 15 years. The beginning of the season and the conclusion were perfect but where was the Summer? Those who live here in Central Otago will remember it as 'a very windy - very cold Summer'. The cooler conditions had a huge effect on berry size and the vines produced much lighter than average yields, down to a crippling 2 tonne per hectare in places.

Thankfully Summer turned to Autumn, the winds subsided, the sun shone at last, the grass browned off and the light crop on the vines ripened slowly but with ease.

With smaller berry size and late ripening the fruit harvested from the 2017 vintage had an intensity and power which we believe will class it amidst the great vintages of our region.

VINIFICATION

Hand harvested from our Sitting Bull and Queensberry vineyards in Central Otago. Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. 18 – 28 days on skins for tannin development prior to pressing. Maturation in French barriques (30% new) for 10 months before bottling. As we prefer not to fine or filter our Pinot Noirs, this wine may form a sediment over time. Decanting is recommended to ensure clarity.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
5/4 2017 – 21/4 2017	14th March 2018	4100 dozen	5, 6, 113, 115, 667, Abel	14% VOL	3.55	5.8 g/L