

pinot noir 2018

CENTRAL OTAGO

Layers of ripe red and dark fruits, hints of violet, clove and cinnamon with whole bunch complexities. Medium to full bodied, the palate is voluminous where dark fruit flavours are supported by velvety tannins, creating a wine with structure and poise.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

An exceptionally warm, dry spring led onto one of our hottest summers on record. Near perfect conditions during flowering meant good fruit set, with larger tightly packed bunches. The continuous summer heat, coupled with uncharacteristic warmer nights meant acid levels dropped and fruit matured rapidly – bringing the whole season forward. Our harvest was the earliest on record, beginning on the 9th of March, some three weeks ahead of the season prior.

VINIFICATION

Hand harvested from our Lowburn 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
20/3 2018 – 31/3 2018	13th March 2019	4100 dozen	115, 5, 667, 10/5	14% VOL	3.55	5.8 g/L