



DUNNOLLY

FAMILY OF WINEMAKERS

2016 Dunnolly Estate Pinot Noir

Analysis:

Alcohol	F/TSO ₂	pH	TA	RS	VA
14.07%	35/94	3.67	5.8g/L	0.5g/L	0.7g/L

Vinification:

At Dunnolly Vineyard in North Canterbury, bud burst began on the first week of October which was met with very strong north-west winds. Flowering was a pleasing sight at the end of November, the rains had disappeared, the ground was dry and we started to put up our canopy wires.

In early January, we extensively leaf plucked our vines allowing the small berries full exposure to sunlight and the breezes to counter any diseases.

The season continued with intermittent periods of rain, followed by days of very high 25 C temperatures thus bringing our fruit to maturity.

Fruit was harvested in the first week in April on our small block on Pinot noir (Clone 777) with the main harvest occurring on the 3rd week of April – just on time.

In summary, the 2016 was again a challenge for all vineyards in the North Canterbury region, but somehow, we managed to bring in our 17th Vintage with fruit that made the Winemaker happy!

The 2016 Pinot Noir has been produced from our 10/5 clone. I have commented several times over the years, that this is a more brutish clone in which I like to give it a more feminine twist. I do this by giving the fruit/must more time on skins during the cold soak pre-fermentation and after fermentation. The total maceration time is around 30 days. We also allow the wine much more time in the barrel and like to blend & bottle after 15 months.

Tasting notes:

This year we have produced a cherry explosion. The purity of fruit is amazing, allowing this wine to sing in the glass. Black Doris Plums and Blueberries are also a dominant feature. The palate is complex with a broad and powerful tannin structure. This is complimented with subtle oak driven notes that give this wine depth and delicious concentration.