



## 2014 Dunnolly Estate Pinot Noir

### Analysis:

Alcohol	F/TSO <sub>2</sub>	pH	TA	RS	VA
12.5%	30/74	3.61	6.3 g/L	1.8 g/L	0.6 g/L

### Vinification:

Our approach to winemaking is gentle and humble, we don't have the largest of budgets so each decision needs to be made carefully. We select the very best oak French barriques we can afford, our new oak programme is equivalent to around 12 to 14% for our total Pinot Noir production. This enables the new oak to tame some of the larger tannins and allows the natural fruit to shine.

Hot summer days paired with cool evenings enabled our Pinot Noir vineyard to thrive in 2014. The fruit was harvested in the cool of the morning, preserving the aroma, ripe tannins and stabilisation of colour. After five days of cold soaking in small vats, the fruit was fermented in a controlled environment to ensure optimum concentration and flavour. Post maturation and MLF occurred in French Barriques before blending in June 2015.

### Tasting notes:

Spice and ripe cherries dominate the nose on this refined and elegant Waipara Valley Pinot Noir. The aroma of fresh plums, tobacco and cardamom are well balanced with the robust tannin structure that gives this wine body and a lot of soul. The tannins from the portion of new oak balance the acidity and natural fruit sweetness. The length is broad and lingers nicely. A true representation of Dunnolly Wine Estates – Enjoy!

The aim was a brutish Pinot Noir with a feminine twist and fortunately we nail this brief each year. Its tastes so good because we have allowed the vineyard to shine and kept the winemaking simple, pure and used very gentle handling approach. It shows with each drop that this is a much-loved wine. I would agree that there is a tactile sensation when you drink our Pinot Noir, I think that is from the calcium in our limestone soils. It gives the wine a sense of lushness and our point of difference.

### Food pairing:

A butterflied New Zealand Lamb marinated in fresh herbs that has been slowly cooked on the BBQ. Fresh bread and a leafy green salad. Devine!