



2013 Pinot Noir

Tasting Notes

At bottling the colour is a satisfyingly deep ruby garnet with crimson hues at the rim. The nose shows ripe dark cherry, plum and mulberry characters sitting underneath lovely lifted raspberry and ripe rhubarb and earthy /spicy notes for the whole bunch ferment. New oak is well modulated with dark chocolate and liquorice complementing some interesting nutmeg and roast almond nicely. In the mouth plush sweet fruit is balanced by ripe dusty tannins that support rather than dominate giving the wine a multi layered texture. The mid palate is fleshed out by smoky, peppery oak that leads to a fine and long finish, extended by the spicy whole bunch Bizot component. A positive work in progress from last year and a wine in which we are immensely proud.

Wine Analysis: Alcohol 14.4% pH 3.55 Titratable Acidity 5.7 g/L Dry Extract 30.5 g/L

Vineyard & Winemaking

This wine is a bit like the follow up album after a knockout debut. Following on from the successful 2012 was always going to be a tough ask, especially as the 2013 growing season was so different to the previous cool one. In the vineyard our approach was similar to other seasons where we balance pruned each vine according to vigour. The only real difference was we had removed some of the poorer performing clones that had lead to green characters in previous vintages. The need to shoot thin such well pruned vines was minimised with only a skim through in mid spring to take out the laggards. As this season got off to a warm start and Pinot is an early variety we flowered in near record time which meant that veraison was uniform as well. There are subtle differences between clones which need to be addressed and as there is a large shelter belt between the blocks there are always shade issues to deal with meaning some canopies are leaf plucked harder than others. We also have a few rows in quite a different soil which ripens even earlier so by the time came to harvest we really had to go flat out to get all the fruit in to avoid "sur maturitie" that can afflict Pinot Noir in the new world.

A fitting sequel to the previous vintage showing that we do indeed learn as we go. All the fruit was hand picked with the earliest parcel going into barrels for whole bunch ferment. These get the kid gloves treatment in the cellar with very gentle cap handling to avoid extracting excessive green characters out of the stalks. The remaining clones were all picked and fermented separately so we could continue in our learning process of each part of the vineyard. They were soaked on skins for up to a week before ferment than plunged 2-3 times a day until dryness. Making Pinot is a bit like brewing tea with the duration on skins analogous with steeping tea in a teapot so the timing of pressing is critical to avoid over extraction. Once pressed the wine was left in a mix of new and seasoned Burgundian barrels for 11 months prior to finishing and bottling without sterile filtration.

Harvest dates: 6 - 19 April Brix 23.8 - 25.5 pH 3.23 - 3.35 Titratable Acidity 7.2 - 8.2 g/L

Awards

International Wine & Spirit Competition 2014 - **Silver Medal**
 Wine Advocate 2014 - **86 points**
 International Wine Challenge 2015 - **Trophy Best New Zealand Pinot Noir**
 International Wine Challenge 2015 - **Trophy Best Waipara Pinot Noir**
 International Wine Challenge 2015 - **Gold Medal**