



2014 Pinot Noir

Tasting Notes

In the mouth the wine feels tight and cool, the structural elements of acidity, alcohol and tannin holding the concentrated Pinot flavours at its core. The wine has amplified aromatics of the Bernard clones as well as the rustic charm of the old Saint Helena Pinot selection. The tannins particularly have a lovely sappy edge (possibly from the whole bunch ferment) that convey a feeling of tension. The bright, fruity acidity gives a sense of buoyancy balancing the sweetness of both the fruit flavour and the alcohol – of which this wine has sufficient but not too much.

Wine Analysis: Alcohol: 14 % Acidity 6.1 g/L pH: 3.52 Residual Sugar <1g/L

Vineyard & Winemaking

The 2014 growing season in our Pinot vineyard began with a few moments, an unseasonal frost woke things up sharply which then shifted our focus from maximising production to preserving what we had left. Individual shoots were assessed for their fruitfulness and phenological timing to ensure we had synchrony across the block. From late spring to late summer the seasonal conditions were classic North Canterbury with hot dry nor'westers interspersed by the occasional dry southerly that brought very little rain. We kept the canopies green and healthy and with judicious irrigation ensured that growth stopped when we trimmed in late January. As Pinot Noir is the first variety to harvest in our vineyard we picked superbly ripe fruit in late March from vines that had been tended beautifully by our experienced vineyard team.

Hand picked fruit was de-stemmed without crushing into small fermenters for cold soak. A small portion was whole bunch fermented in small French oak. The ferments were hand plunged then pressed to 22% new French Oak for maturation of 10 months.

Harvest Date: 24 March - 2 April 2014 Brix 23.5 - 25.5 Acidity 7.3 - 8.9 g/L pH 3.21 - 3.52

Awards

Air New Zealand 2015 - **Gold Medal**
 International Wine & Spirit Competition 2015 - **Silver Medal**
 Decanter World Wine Awards 2016 - **Silver Medal**
 International Wine Challenge 2017 - **Silver medal**