



## 2015 Two Terrace Pinot Noir

### Tasting Notes

At bottling the wine is an attractive deep ruby with youthful flashes of crimson at the rim. Aromatically it speaks strongly of the Waipara region with characteristic black plum, Morello cherry & spice. The oak is quite understated offering a gentle earthy sensation rather than a fiery toasted lick. In the mouth the wine offers plenty of sweet Pinot fruit again with the regional plummy notes, dark cherries from the Dijon clones and a long tapered finish characteristic of the old Swiss clones that abound in Waipara. It is a wine that has been made to enjoy young with seasonal, bistro cuisine such as lamb shanks braised in red wine, stock and fines herbs or a hearty oxtail daube slow cooked for hours or preferably days and served with an earthy root vegetable mash made from potatoes, parsnips, celeriac and garlic.

**Wine Analysis:** Alcohol: 13.0 % Titratable Acidity 5.8 g/L pH 3.69 Residual Sugar <1g/L

### Vineyard & Winemaking

This wine is a blend of two vineyards. Our neighbours who have the curiously named White Rock vineyard situated across Ram Paddock Road tucked under the foot-slopes of Mount Brown. And our old mate Harry who runs the Weka River vineyard down on the Glasnevin soils near the township of Waipara itself. The 2015 growing season was quite a challenge as early frosts put paid to most of our estate Pinot Noir (and Chardonnay for that matter) so our friends & neighbours whose vineyards were slightly later to break bud came to the rescue by offering us parts of their vineyards to manage with our own staff to work the fruit to make this wine. The mid-season was a cracker with healthy fruit set, a long dry summer and cool, dry conditions in which to ripen the fruit. The grapes were hand-picked, traditionally open fermented and aged for 10 months in mainly seasoned French oak barrels before bottling just prior to harvest 2016.

**Harvest Date:** 10 - 24 April 2015 Brix 23.5 - 23.8 Titratable Acidity 8.5 - 8.7 g/L pH 3.25 - 3.48