



2016 Two Terrace Pinot Noir

Tasting Notes

The wine is a beauty. Bright ruby/garnet in colour and equally bright in aromatics. Lifted summer berry fruits reminiscent of strawberries, raspberries and cranberries combined with a decent lick of exotic baking spices, clove, cinnamon, nutmeg, mace. That spicy theme continues with deeper darker, brooding fruit that almost looks like Rum & Raisin with a touch of Café Crème. There are elements of blueberries, brush-wood, rose hip and even a sliver of coal tar that sit in a sinewy structure of fresh fruit the weaves between lacy acidity and silky, gently supporting tannins.

Wine Analysis: Alcohol 14.5 % Residual sugar <1 g/L pH 3.6 Acidity 6.3 g/L

Vineyard & Winemaking

This wine is sourced from selected parcels of fruit from our own estate grown grapes and from our neighbours “over the road”. Given that we groom these vines up to 12 times in a season our vineyard crew have developed a certain sensitivity to how to manage these plants. El Nino visited in 2016 so we had a pretty good idea of the conditions we would experience. Warm, dry nor westers prevailed through most of the season and our irrigation swung into action a little earlier than most seasons. We received a decent dollop of rain before the ripening period which set the vines up to ripen the crop fully and without any real disease pressure. When it came time to pick we could concentrate on vine health, fruit composition and flavour rather than what the weatherman warned us of.

Once hand harvested the grapes were de-stemmed and tipped into mainly open topped fermenters, with a small experimental batch going into a closed fermenter to give us something to learn from. The fruit cold soaked for up to a week to extract colour then alcoholic fermentation extracted all the flavour and tannin that developed in the vines during ripening. Making Pinot Noir is a little like making a good pot of tea in that while each element is simple; grapes and yeast, how we manage temperature, oxygen uptake and the physical extraction process that essentially make the wine. Once fermented dry and containing sufficient extract we then pressed the wine to barrel and tank for slow maturation over Winter 2016, finishing and bottling the wine in Autumn 2017.

Harvest dates: 8 - 28 April Brix 23.5 -24.2 pH 3.2 Acidity 8.5-9.5 g/L