



2018 Pinot Noir

Tasting Notes

Mid ruby/crimson in colour with purple hues at the rim. Aromatically it shouts savoury notes slightly louder and more upfront than previous vintages with warm cedar and leaf litter. Sweet perfume, dried herbs and blue fruit seeps through and intertwines with the savoury elements creating a truly multi layered experience. Full and rich on the pallet it grabs and holds your attention with a bright and crisp berry-fruit crunch. Tension rings out on the finish with firm and chalky tannins that will soften as the wine relaxes in bottle.

Wine Analysis: Alcohol 14% pH: 3.8 Acidity: 5.6 g/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 norwesters 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 destemmed 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.

Analysis at Harvest: Brix: 23.5 - 24.5 pH: 3.2 - 3.55 Acidity: 6.2 - 7.5 g/L

Clones: B 113, 114, 115, 667, 777, UCD5&6, AM10-5, 2-10, St Helena & the odd Swiss clone

Awards

International Wine Challenge 2020 - **Silver Medal**
 Decanter World Wine Awards 2020 - **Silver Medal**
 International Wine Challenge 2022 - **Silver Medal**