



## 2020 Pinot Noir

### Tasting Notes

Medium ruby heart with red hue.

Aromas of ripe red cherries and plums, underneath are wild raspberries and freshly crushed currants. Classic forest undergrowth, clove, dark spice, and bramble notes surround the fruit while purple florals give everything a lift.

An alive palate of fresh dark red fruits, fine grained tannin, well integrated oak. The structure is built around a gentle core of acidity which give freshness to the wine and is capped off with an oyster shell reprise that resonates.

**Final Wine:** Bottled 5/11/20 Alc: 13.9% pH: 3.69 TA: 5.4

### Vineyard & Winemaking

2020 vintage was the earliest in our 32 years at Waipara West. We had a warm, dry September and cool October were followed by our hottest November on record, this set up very favourable conditions for flowering. Summer started with dry, slightly warmer conditions than normal for both December and January, followed by a dry, much warmer than average February. This put much of the east coast of New Zealand, including North Canterbury into drought. March brought a break in the heat and some much needed rain that slowed the ripening of beautiful clean fruit, the first blocks were picked on the 16th of March. April, returned to dry weather, with above-average temperatures which was ideal for the bulk of our harvest.

All our Pinot Noir is hand harvested and sorted. We pick each clone separately, and they stay separate until final blending. The fruit for the 2020 harvest was all destemmed except 10% which was fermented as whole cluster. The fruit was ambient soaked until natural fermentation started which averaged about 5 days. During fermentation the individual batches were gently worked with either a gentle punch down or short pump over to ensure that tannin extraction was respectful to the natural fruit weight and intensity. Total time on skins for this vintage was an average of 21 days. Parcels were then run to barrel taking only light lees, we refrained from using much new oak (20%). The barrels are racked clean and the wine put together in early march and returned to old barrels for a further 7 months (17 months in oak) before being lightly filtered before bottling.