

pinot noir 2016

CENTRAL OTAGO

Layers of ripe dark cherry and berry fruits, hints of violet, clove and cinnamon with subtle whole bunch complexities. Medium to full bodied, the palate is voluminous where dark fruit flavours are supported by velvety tannins, creating a wine with structure and poise.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

VINIFICATION

A combination of our two other Central Otago vineyards, each vineyard contributing uniquely to the finished wine. Sitting Bull Vineyard – producing dense, concentrated and fleshy Pinot Noirs as it lies in the heart of Central Otago, nestled just above the shores of Lake Dunstan. The Fish Hook Vineyard in the Queensbury sub-region, higher in elevation, cooler and later to ripen, gives the perfume, structure, line and finesse to the blend. Each clone and parcel are hand harvested, fermented separately and very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to pressing. Maturation in French barriques (30% new) for 10 months before bottling. As we prefer not to fine or filter our Pinot Noirs, this wine may form a sediment over time. Decanting is recommended to ensure clarity.



| HARVEST DATE | BOTTLING DATE | PINOT NOIR CLONES | ALCOHOL | pH | ACIDITY |
|-----------------------|-----------------|---------------------------|---------|------|---------|
| 31/3/2016 – 18/4/2016 | 29th March 2017 | 115, 667, 5, Abel, 6, 113 | 14% VOL | 3.51 | 5.7 g/L |