

pinot noir 2011

CENTRAL OTAGO

Dark and brooding aromas of black fruits, bitter chocolate and char with a touch of dried herb. On the palate the layers of fruit are tightly wound into velvet tannins creating a wine with sinewy structure over-layed by succulent dark fruits. A wine to enjoy as it ages over the next 8 years.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The season began with a warm spring, essentially no frosts and the typical spring winds also stayed away meaning the vines were under very little pressure. The weather pattern continued in both November and December leading to a flush of growth and a superb (short) flowering and fruit set. Mild temperatures and continued rainfall threatened a prolonged harvest but some late season good weather meant harvest began in good condition and on time.

VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from three of Central Otago's premium sub-regions, Gibbston, Northburn and Queensbury, each vineyard contributing uniquely to the finished wine.

Fermented 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 gentle pressing through our basket press. Maturation in French barriques (30% new) for 2 winters before minimal filtration, no fining and bottling early in 2013.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
11/4 2011 - 27/4 2011	30th January 2013	1140 dozen	115, 5, Abel, 777, 10/5, 667	14. % VOL	3.55	6.5 g/L

COMPOSITION OF VINEYARDS: Gibbston 55.3%, Wanaka 24%, Northburn 16.7%, Queensbury 4%