

pinot noir 2012

CENTRAL OTAGO

Complex dark & brooding aromas of blackcurrant, toasty warmth, forest undergrowth and crushed herb. On the palate the layers of dark fruits are joined by supple velvet tannins creating a wine with finesse, structure & poise. A wine which will age gracefully over the next 10 years.

Sarah-Kate & Dan Dineen - Winemakers



VINTAGE SUMMARY

2012 will be noted as one of the most nail-biting to begin and then spectacular to conclude harvests on record. Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. However a good even flowering and a relatively cool but exceptionally long 'Indian Summer' allowed the critical 'hang time' and slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact producing wines with wonderful flavours at lower alcohols - 2012 is definitely a vintage to watch.

VINIFICATION

Hand harvested from vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from three of Central Otago's premium sub-regions, Bannockburn, 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 pressing through our basket press. Maturation in French barriques (30% new) for 2 winters before minimal filtration and no fining.

HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
12/4 2012 - 24/4 2012	3rd October 2013	1395 dozen	115, 5, Abel, 777, 10/5, 667	14.4% VOL	3.53	5.6 g/L