

pinot noir 2014

CENTRAL OTAGO

Savoury & complex. Our 2014 Pinot Noir is loaded with dark & brooding aromas of blackcurrant, toasty warmth, forest undergrowth and dried herbs. On the palate layers of dark fruit flavours are supported by velvety tannins creating a wine with structure & poise. A wine which will age gracefully over the next 10 years.

Sarah-Kate & Dan Dineen - Winemakers



Gold Medal
Spiegelau International Wine Competition 2015



*Cameron Douglas,
Master Sommelier*

VINTAGE SUMMARY

Vintage 2014 began with a relatively mild winter followed by a warm calm spring, perfect conditions for a short flowering, good fruit set and healthy spring growth. Temperatures nose-dived in January, it was the coolest January we have experienced in the vineyard in 10 years. Conditions in February & March improved and we enjoyed the stable & fine weather these months typically provide. When most of New Zealand was being doused with heavy rain at the end of March & early April, we remained dry and unusually warm, counteracting our cool January.

VINIFICATION

Hand harvested from vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from vineyards we work closely with in Central Otago's premium sub-regions, 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. 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	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
13/4 2014 - 1/5 2014	26th March 2015	2800 dozen	115, 5, 667, 10/5	14% VOL	3.54	6.2 g/L