



# AMISFIELD

## PINOT NOIR 2012

VINEYARD DESIGNATION: Blocks 1, 2, 3, 4, 5, 6, 7

CLONE: 114, 115, 667, 777, UCD 5 & UCD 6, Abel

PLANTED: 1999 – 2007

ROOTSTOCKS: 101-14, Riparia Gloire, Schwartzman, 3309

SOILS: Waenga Silt Loam over free draining glacial gravels. Lochar stony gravel overlaid by sandy loam

DENSITY: 3445 vines/Ha

PRUNING: 2 Cane VSP

YIELD: 3– 6 t/Ha

**WINEMAKING:** Careful selection of clean fruit by our vineyard crew ensured we acquired the best quality fruit. The fruit was cold-soaked for four days before fermentation began. The fermentation was conducted with 100% natural indigenous yeast. Hand plunging and some pulse air during fermentation helped to extract the skin and seed tannins. The harvest was warmer than previous and sugar levels increased quickly. After fermentation we tasted the wines daily to assess the tannin development and, in general, left on the skins for an extended time. Bottled, unfinned and filtered

**MATURATION:** Ten months in 25% new French tight grain oak barriques. Spontaneous malolactic fermentation started in the spring. Bottled unfinned and filtered.

**STYLE:** Bright acidity balanced with ripe, dark, brooding red fruits, spicy, subtle oak, fine grained powdery tannins.

**TASTING NOTES:** A vibrant ruby colour. The nose is exceptionally aromatic and complex, fresh red cherries, baking spices and fine oak. The palate is taut, spicy yet silky and fruit driven with a delicate finish. Drink now or in four to five years.

**HARVEST DATE:** 27 March - 30 April 2012

**HARVEST COMPOSITION:**

Brix: 23-25

PH: 3.30-3.60

T.A.: 7-8.5g/L

**WINE COMPOSITION:**

Titrateable Acidity: 5.2 g/L

Residual Sugar: <1.0 g/L

Alcohol: 14%

**HARVEST NOTES:** The 2012 harvest was similar to 2010 where a warm summer and early veraison led to expectations of early ripening. An unexpected southerly snow storm on the Pisa mountain range in early March caused some concern; however, with regular frost fighting, the harvest progressed as normal. The grape berries exhibited quick ripening without a subsequent loss in acid, which was a bit of a conundrum for the winemaking team. While there was some disease pressure, with careful sorting in the vineyard we ensured all fruit coming into the winery was clean and of the highest quality.

