

Pinot Noir 2018

AMISFIELD



GROWING SEASON

Budburst in early October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest the first week of March.

VINEYARD

Grown across the Estate with vines planted in the Waenga silty loam soils of our lower terraces and the more gravelly Lochar sandy loams of the blocks beside the winery.

WINEMAKING

Hand-harvested fruit was cold-soaked for four to five days before natural fermentation began. Gentle, selective timing of hand-plunging and some pulse air during fermentation helped to extract the delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in some of the ferments. After fermentation

we tasted the wines daily to assess the tannin development prior to transfer to barrel where maturation took place for 15 in French oak.

TASTING NOTES

Bright and perfumed aromatics. A plush and red-fruited palate. Soft, approachable fine-grained tannin. A hint of spice adds complexity. A precise acid back-bone gives good length.

HARVEST COMPOSITION

Brix 23.6 - 25.4
pH 3.33 - 3.53
Titrateable Acidity 4.90 - 6.1 g/L

WINE COMPOSITION

Residual Sugar <1.0 g/L
Titrateable Acidity 5.2 g/L
Alcohol 14.5%

Vine Age
(11-19) planted 1999-2007

Clone
667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO