

# Pinot Noir 2020

AMISFIELD



## GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

## VINEYARD

Grown across the Estate with vines planted in the Waenga silty loam soils of our lower terraces and the more gravelly Locher 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 pump overs 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 months in French oak.

## TASTING NOTES

Concentrated notes of black doris plum and dark red fruits combine with a complementary savoriness building layers of complexity into the wine. Structural, fine grained tannins provide lovely weight and backbone which is framed with bright natural acidity and well integrated french oak.

## HARVEST COMPOSITION

Brix 23.7 - 24.9  
pH 3.3 - 3.4  
Titratable Acidity 7.5 - 10.5g/L

## WINE COMPOSITION

Residual Sugar <1.0 g/L  
Titratable Acidity 6.0g/L  
Alcohol 14%

**Vine Age**  
(13-21) planted 1999-2007

**Clone**  
667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO