

Pinot Noir 2016

AMISFIELD



GROWING SEASON

The weather leading up to harvest was warm and dry with yields up 10% due to the well-formed grape bunches. Unstable weather during harvest was not ideal and there were some frosts and intermittent rain events. Phenological ripeness occurred at slightly lower brix levels.

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 and,

left the wine on the skins for an extended time. Maturation was 15 months in 20% tight-grain French barriques.

TASTING NOTES

An abundance of fresh picked cherries on the nose along with hints of violets. This follows through to the palate in combination with light spice from French oak and prolonged length helped by fine-grained tannins.

HARVEST COMPOSITION

Brix 23.8-24.5
pH 3.32-3.52
Titrateable Acidity 6.60-8.60g/L

Wine Composition

Residual Sugar <1.0g/L
Titrateable Acidity 5.0g/L
Alcohol 14.0%

Vine Age

9-17 years (planted 1999-2007)

Clone

115, 667, 777, UCD 5, UCD 6

CENTRAL OTAGO