

# Pinot Noir 2017

AMISFIELD



## GROWING SEASON

An unsettled growing season with rain during December flowering and blasts of wintery conditions through January and February. The cool season continued during picking which assisted in slowing sugar ripening and allowed for harvest based on optimal flavour and acid balance. Smaller than usual bunches and berries produced great flavour concentration, with moderate alcohol and balanced acidity.

## VINEYARD

Fruit was grown and harvested from discrete parcels across the Estate's terraces.

## 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, wines were left on their skins for an extended time and were tasted daily to assess the tannin development prior to being transferred to barrel. Maturation was 15 months in 20% tight-grain French oak.

## TASTING NOTES

Black doris plums with lifted aromatics derived from the concentrated smaller berries. Tight and precise on the palate with terroir expressive minerality, plush red fruits and intriguing dry herbal notes. This wine has interesting layers of expression which will provide delight with contemplation.

## HARVEST COMPOSITION

Brix 23.1 - 24.7  
pH 3.30-3.55  
Titrateable Acidity 6.50 - 9.00 g/L

## WINE COMPOSITION

Residual Sugar <1.0 g/L  
Titrateable Acidity 5.1 g/L  
Alcohol 14%

**Vine Age**  
(10-18) planted 1999-2007

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

CENTRAL OTAGO