

Breakneck Reserve 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 is sourced from various parcels across Amisfield Estate vineyards and is a barrel selection chosen by our winemakers as the most representative of our site and of the vintage. A wine of place and time.

WINEMAKING

Hand-harvested fruit was cold-soaked for up to five days before natural fermentation began. Gentle, selective timing of hand-plunging during fermentation helped to extract delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in the ferments. Maturation was 16 months in 30% new tight-grain French barriques.

TASTING NOTES

Laden with plush red fruit flavours that are characteristic of our Pisa site and an amazing deep purple hue this wine is truly expressive of the harvest. There is intense expression of fruit and colour from the concentrated berries and the bright acidity of the vintage. This wine has longevity on the palate and will reward for years to come.

HARVEST COMPOSITION

Brix 23.0 - 24.4
pH 3.28 - 3.55
Titrateable Acidity 6.50 - 7.50 g/L

WINE COMPOSITION

Residual Sugar ≤1.0 g/L
Titrateable Acidity 5.6 g/L
Alcohol 14%

Vine Age

13 - 17 years (planted 2000 - 2004)

Clone

667, 115, 777

CENTRAL OTAGO