

# Pinot Blanc 2018

AMISFIELD



## GROWING SEASON

Budburst on the 6th of 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. In February we had storms arising from cyclone Gita. The two rows of Pinot Blanc endured through and we harvested early on the 27th of March.

## VINEYARD

Planted within our Lochar stony gravels on the top terrace above the winery. Amisfield Block 8 rows 149 and 150.

## WINEMAKING

The grapes were gently pressed and settled overnight before racking into two neutral old barrels. The wine was allowed to slowly warm up and start spontaneous fermentation. Subsequently partial malo lactic fermentation also occurred while the wine was ageing on light fluffy lees.

## TASTING NOTES

A sun kissed wine displaying ripeness of fleshy stone fruit, citrus and clementine peel with mouth filling textures and lithe acidity.

## HARVEST COMPOSITION

Brix 21.2  
pH 3.29  
Titrateable Acidity 6.90g/L

### Wine Composition

Residual Sugar 5.50g/L  
Titrateable Acidity 5.80g/L  
Alcohol 13%

### Vine Age

13 years (2005)

### Clone

Mekha

CENTRAL OTAGO