

# Breakneck Reserve Pinot Noir 2018

AMISFIELD



## GROWING SEASON

Central Otago experienced 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

Fruit is sourced from various parcels across Amisfield Estate vineyards and a barrel selection is chosen by our winemakers as 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 and purple fruit flavours that are characteristic of our Pisa site. The warmth of the year has brought an extra level of opulence to this wine, and highlighted the silky, fine tannin in the mouth. This wine has great length on the palate and will reward for many years to come.

## HARVEST COMPOSITION

Brix 23.5 - 24.5  
pH 3.35 - 3.6  
Titrateable Acidity 6.1 - 7.2 g/L

## WINE COMPOSITION

Residual Sugar <1.0 g/L  
Titrateable Acidity 5.8 g/L  
Alcohol 14%

### Vine Age

14 - 18 years (planted 2000 - 2004)

### Clone

667, 115, 777

CENTRAL OTAGO