

Estate Black

Tasting Notes, Omih Series Pinot Noir 2010

Wine notes

Hand harvested April 15 – 31, 2010.

Harvest 5.0 Ton Yield = 1.3 kg/vine Brix 24.4 TA 8.2g/L pH 3.40

Hand harvested from 10 year old vines grown on clay loam overlying fractured limestone and sandstone soils. A cool but long growing season in Waipara Valley. Successful negotiation of spring frosts then a cool spring that delayed canopy formation. Summer did not arrive much to the dismay of beach goers. Beautiful weather over harvest. Harvest commenced at optimum ripeness with no disease pressure.

Fermentation

De-stemmed, not crushed. 4 days cold soak at ambient temperature. 11 days wild fermentation in open top vats. Hand plunged one to 3 times per day. Pressed after 27 days and drained to French barrels of which 21% were new. Malolactic fermentation was completed in spring. 12 months barrel maturation.

Bottled

Bottled in one lot under screw cap on 29 June 2011.

R. S < 0.24 g/L TA 5.2 g/L pH 3.85 Dry extract 30.2g/L Alcohol 14.0%

Deep ruby hue. A complex bouquet with brambly dark fruits, exotic spice, fresh earth, and broken chalk. The palate is supple, elastic and dense. Velvet like. Origins of chalky soil emerge by way of a crisp and freshening mineral finish. This concentrated wine persists in aftertaste and with aroma from empty glass.

Drink now to 2016

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