

Estate Black

Tasting Notes, Pinot Noir 2009

Hand harvested April 10 – 18, 2009.

Brix 24.6

Harvest 9.8 Tonnes

Yield = 1.4kg/vine

TA 8.0g/L

pH 3.32

Season

Hand harvested from 15 year old vines grown on calcareous clay soils. A memorable vintage in Waipara Valley with no spring frosts, settled weather at flowering, a warm summer, and 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 6% were new. Malolactic fermentation was completed in spring. 15 months barrel maturation.

Bottled

Bottled in one lot under screw cap on 9 Sept 2010.

R.S < 1 g/L TA 5.1 g/L pH 3.70 Dry extract 27.4g/L Alcohol 14.3%

Deep red ruby hue. A bouquet of bright red cherry, black plum, vanilla, dried herb, aniseed, chalk, and tilled fertile earth. A textural and rich entry with succulent red and black fruits. Very structured tannins emerge giving the wine a savory and powerful mid pallet that is prolonged fine mineral finish. Drink now to 2019

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