

Circuit

North Canterbury Pinot Noir 2014

Deep ruby hue. Fragrant aromas of rich forest fruit and raspberry with sandalwood, spice, and freshly tilled earth. Cozy and inviting the supple berry fruits flow across the palate and are met with a supportive underlying earthy tannin. A fresh chalky finish, with a complex and lingering finish. Drink now to 2022.

Vineyards

The fruit was selected from three hillside vineyards in the Omihi sub district of Waipara Valley North Canterbury. This is a cool climate with a long growing season. The vines are aged between 15 and 27 years and soils are a range of calcareous clay, mudstones and sandstones. The vineyards are farmed using organic and biodynamic practices and are in conversion to organic certification.

Season

After a mild winter bud burst was underway early in the season. Good spring rain and warmth allowed canopy growth to develop rapidly. Flowering completed evenly with good fruit set. Intermittent rain in March freshened canopies. Harvest commenced at the end of March and with rainfall forecast our picking crews worked tirelessly to get fruit off the vines and into the winery.

Harvest

Hand harvested March 20- April 4, 2014.

R. S. 0.32 g/L TA 5.8 g/L pH 3.65
Dry extract 28.2g/L Alcohol 13.0%

Harvest 8.7 Tons Yield = 1.41 kg/vine
Brix 23.1 TA 8.63g/ L
pH 3.30 MA 1.9g/L

Fermentation and maturation

83% de-stemmed, not crushed, 70% Whole berries. 4 days cold soak at ambient temperature. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging one to 2 times per day. Pressed after 28-35 days and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed in spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 6 months. Bottled without fining or filtration.

Bottled

616 (12 x 750ml) cases bottled in one lot under screw cap on November 30 2015.