

Netherwood Pinot Noir 2016

Estate
Black

Deep ruby hue. Aromas of vibrant red cherry, damson jam, sandalwood and hints of fertile earth. Flavours of lush and silken red fruit, with structured mid palate tannin from fruit and finishing with tannin from mature stems. Strong and persistent flavour length carrying fruit, dense complex tannin and gentle but bright minerality. Drink now to 2026.

Vineyard

Planted in 1986 at a vine density of 5000 vines per hectare . The soils are classified as Waipara Greensand which is a green grey richly glauconitic sandstone. A mass selection of Pinot Noir cuttings were planted on their own roots and established and farmed without irrigation. Organic and biodynamic farming practices have been used since 2012. The Netherwood Vineyard was fully certified organic with BioGro in March 2017.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. Normally green hills were pale and drying off early except for early green shoots in hillside vineyards. Late spring frosts lowered yields in some vineyards and added to the stress on the vines as canopies were established. Un-seasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges vintage 2016 ended with balanced, ripe, and disease free fruit making harvest a deserved celebration of another unique harvest.

Harvest

Hand harvested on March 27 and April 15 2016
Harvest 3.9 Ton Yield = 700g/
vine, 1.5T/Ha, 9.6HL/Ha
Brix 22.0 TA 7.0g/ L
pH 3.39 MA 1.8g/L

Fermentation and maturation

100% whole cluster. Yeast for fermentation was propagated from a vineyard starter. Fermentation lasted 10 to 12 days with hand or foot plunging once per day at the end of fermentation. Pressed after 28 days on skins and drained to tight grained French, 3 to 10 year old barrels. Malo-lactic fermentation was completed by spring. 12 months barrel maturation, then racked to stainless steel tank where the wine settled for 6 months. Bottled without fining or filtration. Contains sulphites.

Bottled

201 (12 x 750ml) cases bottled in one lot under screw cap on September 21 2017.

R. S. <0.10 g/L TA 4.0 g/L pH 3.75
Dry extract 26g/L Alcohol 12.0%