

Pinot Noir 2011

Tasting Notes

Deep Ruby hue, with a bright purple rim. A bouquet of dark cherry, red forest fruits, spice, and fresh earth. The pallet is dense and structured, with substantial mouth feel and length of flavour. This textured and savoury wine reflects clearly the dense clay limestone soils found at Black Estate.

Vineyard

Hand harvested from our 3.8 ha hillside vineyard in the Omihi sub-district of Waipara Valley. The vines are 17 year old un-grafted Pinot Noir grown in calcareous clay soils.

Season

After a cool start to the growing season, we experienced warm settled weather through flowering. This resulted in a good fruit set and balanced yields. Warm summer temperatures allowed even ripening and intermittent rain events prevented the onset of drought and avoided undue vine stress. The flexibility of our picking crews meant harvest could be undertaken between any autumn rain events and ensured that the hand selected fruit reached optimum ripeness.

Harvest

Hand Harvested from 30 March to 7 April 2011.

Yield 1.7 kg/vine. Brix 24.50 T. A. 7.0g/L pH 3.32

Winemaking

Hand harvested fruit was 87% de-stemmed and 10% foot crushed. The wine fermented for 35 to 54 days in 0.5 to 2.0 ton open top fermenters. The vats were plunged using hand and foot two times per day during the peak of ferment. Each vat was pressed individually using a basket press. The wines were matured in 228L French Barrels for 16 months, 3% were new. The wines were then blended and settled in tank and then bottled without fining or filtration.

Bottled

Bottled in one lot under screw cap on December 6 2012.

R. S. <0.24 g/L T. A. 5.1 g/L pH 3.80 Total Dry Extract Alcohol 14.0%
28.1 g/L