

# Pinot Noir

## 2012

### Wine

Deep ruby hue. Aromas of Red cherry, tamarillo, fertile earth, and vanilla, with an underlying spice and white mineral note. The palate is silken with emerging fine grain tannin providing great tension and mouth feel. The fine acidity gives a persistent mineral line that lingers in the palate allowing time to explore and contemplate the subtle and elegant nature of the wine. Drink now until 2021.

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### Vineyard

This Black Estate Pinot Noir was grown on our 3.8 hectare vineyard located 6 kilometres north East of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. This is a north facing sedimentary clay fan on a gentle hill side slope. The soils are mainly Awapuni clay loam with calcium carbonate deposits. The un-grafted 10-5 Pinot Noir vines were planted in 1994 at a vine density of 1841 vines per hectare. The vineyard was irrigated once in 1998.

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### Season

A cool growing season with intermittent rain events allowed healthy canopy growth and long slow ripening. A period of rain during flowering limited fruit set resulting in low yields. Mild temperatures and dry conditions held through autumn and allowed the grapes for this wine to slowly reach the desired ripeness. Hand harvest could be undertaken the moment rich flavours' and crisp acidity were in balance.

### Harvest

Hand Harvested from April 13 to 27 2012.

Yield = 1.7kg/vine

Brix 22.8 - 23.5

TA 8.25g/L    pH 3.27

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### Winemaking

Hand harvested fruit was 92% de-stemmed (8% whole cluster) and 10% foot crushed giving an average 61% whole berries. Inoculated using a vineyard starter the wine fermented for 28 to 42 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 12 months, 0% were new. The wines were then blended and settled in tank and then bottled without fining or filtration.

Bottled in one lot under screw cap on October 24 2013.

R.S 1.38 g/L

TA 5.0 g/L

pH 3.88

Dry extract 28.8/L

Alcohol 13.0%