

Spye Omihi

Estate
Black

Pinot Noir

2011

Tasting Notes

Deep ruby hue. A complex and dynamic bouquet with aromas of forest fruits, blueberry, violets, exotic spice, and chalk. The palate is soft, billowing, and expansive. Origins of chalky soil emerge by way of a crisp and freshening mineral finish that tightens and lengthens the wine. Drink now to 2019.

Harvest

Hand harvested March 31- April 18, 2011.

Harvest 6.3 Ton Yield = 1.4 kg/vine Brix 24.5 TA 7.6g/ L pH 3.48

Hand harvested from 12 year old vines grown on clay loam overlying fractured limestone and sandstone 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.

Vineyard

Fruit for this Pinot Noir is sourced from our Spye Omihi Vineyard in the north of Waipara Valley, North Canterbury. This hillside vineyard was planted in 1999 on clay and limestone rich soils. These soils are very dense brown to orange in colour and inter bedded with sandstones and subordinate limestone horizons. This 5 hectare hillside vineyard is steep in parts and has a vine density of more than 5000 vine per hectare.

Fermentation

95% De-stemmed, with 5% foot crushing. 4 days cold soak at ambient temperature. 11 days wild fermentation in open top vats. Hand or foot plunged one to 2 times per day. Pressed after 28- 45 days and drained to tight grained French barrels of which 12% were new. Malolactic fermentation was completed in spring. 12 months barrel maturation.

Bottled

Bottled in one lot under screw cap on 25 July 2012.

R. S. 0.42 g/L TA 4.5 g/L pH 3.90 Dry extract 28.7g/L Alcohol 14.0%