

PINOT NOIR, WAIPARA SPRINGS

Vintage

2020



The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

TASTING NOTE

Lifted aromatics displaying dark berry fruits, vanilla and a hint of savoury character. Elegant in structure showing complex fine grained silky tannins and great balance, length and concentration.

VINIFICATION DETAILS

Pinot Noir grapes were cold soaked on their skins for several days in small open top 1.5T fermenters. A combination of Pinot Noir yeasts and wild fermentations were then carried out on the different vineyard batches. Allowed to pre-ferment macerate for three days, most were inoculated with a mix of commercial yeasts and a few natural ferments. After post ferment maceration for up to three weeks, the wine was pressed off into Stainless steel.

TECHNICAL ANALYSIS

Alcohol

13

pH

Acidity

3.64

5.3

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes