SECKFORD AGENCIES

WAIPARA SPRINGS

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PINOT NOIR, WAIPARA SPRINGS

Vintage 2017

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

TASTING NOTE

Dark crimson in hue. Ripe forest berry fruit aromas with savoury, spicy notes. Full well-structured tannins give balance and weight, creating an elegant, smooth finish.

VINIFICATION DETAILS

Pinot Noir grapes were cold soaked on their skins for several days in small 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 to French barriques (a combination of aged and new) for twelve months.

TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.49	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Pinot Noir	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
Egg white	Screw top	Waipara	No