

## PINOT NOIR, WAIPARA SPRINGS

Vintage

2016



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

Residual sugar

13.5

0.2

pH

Acidity

3.49

5.3

### ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Paul Hewitt



Fining Agent

Egg white



Closure

Screw top



Region

Waipara



Vegan

No