

PINOT NOIR, WOONG TREE

Vintage

2014



The Wooing Tree's motto is 'Pinot with Passion'; this award-winning wine from their vineyards in Central Otago certainly lives up to expectations.

TASTING NOTE

Ripe hand-picked fruit, gentle winemaking and maturation in French oak have resulted in a complex and powerful wine, with aromas of ripe cherries, plums and a hint of spicy complexity. On the palate this wine has supple, soft and textural tannins with good weight and persistence.

VINTAGE CONDITIONS

The growing season started off well with good soil moisture left over from winter. A cool start to October stalled growth which then shot away with a dose of rainfall in early November coupled with a really warm spell. A welcome lack of wind and good temperatures during flowering and fruit led to an excellent crop set. Late in December the temperatures cooled down for about 6 weeks until the end of January which was one of the coldest on record, with some frosts experienced. The heat picked up in the latter part of summer with a warmer and drier than average autumn. Harvest kicked off a little earlier than average with first pickings starting mid-March.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.60

Acidity

5.9

VINIFICATION DETAILS

After handpicking at the very end of March and beginning of April, the grapes were cold soaked. A small amount of whole bunch fermentation (5%) took place with the cap hand plunged three times a day at the peak of fermentation. The wine was then transferred to 100% French oak barrels (of which 29% was new oak) for 10 months, where it underwent malolactic fermentation. After minimal filtering, it was bottled on 9th March 2015.

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Peter Bartle



Fining Agent



Closure

Screw top



Region

Central Otago



Vegan

Yes