

VINEYARD FERMENT PINOT NOIR, GREYSTONE

Vintage

2019



Fermented in the vineyard, to both capture the wild yeasts in situ and allow the vagaries of the season's weather to place a defining mark upon the wine.

TASTING NOTE

Graceful, pure & enchanting in the mouth with fine, silky tannins and a freshness that belies the density on the finish. A delicate nose of cinnamon and cigarbox spice with length, minerality and dark berries on the palate.

VINTAGE CONDITIONS

Spring rain cooled the soil and gave the vines a slow start. Flowering wasn't ideal, leading to small bunches and lots of leaf growth so extensive canopy work was required to ensure even ripening. Summer came through in the new year with a particularly dry and hot February, bringing harvest in with pristine fruit that had great concentration, but very small volumes. The Vineyard Ferment is made from Dijon clones 115, 667, and 777 on the north facing clay slopes. All organically managed and hand harvested.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.80

Acidity

5.3

VINIFICATION DETAILS

Hand picked and fermented outside in the vineyard rows where the fruit was grown. A separate destemmer is used, that lives in the vineyard so the fruit never leaves the rows. The fruit is allowed to start fermentation in its own time and responds to the rhythm of the season. Therefore the fermentations are driven not only by indigenous vineyard yeast but also the ambient temperatures. The vintage influence on the wine itself is extended. The grapes are gently hand plunged in the vats once per day and then allow a short maceration post-ferment for balance and harmony. The young wine is then aged for 15 months in aged oak barrels before being estate bottled – unfined and unfiltered.

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes