

VINEYARD FERMENT PINOT NOIR, GREYSTONE

Vintage

2018



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

Complex and earthy. The 2018 vintage shows minerality, spice and subtle wild berries on the nose. Textural with finely-integrated fruit tannins. A wine with flow, harmony and length.

VINTAGE CONDITIONS

The first week of November and the month of December were very hot and dry – perfect conditions for flowering. The vines produced a solid crop with large bunches. Careful leaf plucking to open the canopy and significant bunch thinning was required to ensure quality targets were met. Rain in January and February gave the soils a top up and ensured canopies stayed healthy. Overall one of the warmest seasons of the last 10 years produced beautiful, healthy Pinot bunches with great flavour intensity.

VINIFICATION DETAILS

Hand picked and fermented in the vineyard in the rows where the fruit was grown. Fruit was allowed to start fermentation in its own time and respond to the rhythm of the season, as a result, fermentation was driven not only by indigenous vineyard yeast but also the ambient temperatures. The vats were gently hand plunged once a day and then allowed a short maceration post-ferment for balance and harmony. The young wine was aged for 15 months in older oak barrels before being estate bottled.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.76

Acidity

5.6

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes