

VINEYARD FERMENT PINOT NOIR, GREYSTONE

Vintage

2017



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

Compelling and intense, this wine is layered with savoury flavours and juicy dense fruit. Initially fine grained in nature the palate stretches to showcase natural acidity and tension. A wine with finely-balanced weight and complexity.

VINTAGE CONDITIONS

The 2017 growing season followed on from a 12-month drought in North Canterbury. The spring was warm, windy and frost free. Excellent conditions over flowering led to even fruit set and a good number of bunches.

VINIFICATION DETAILS

Harvested and destemmed with twenty percent left as whole bunch. Four fermenters were placed in the vineyard with a mix of Dijon clones and the fruit was plunged daily for twenty eight days until fermentation was finished. A cool autumn meant a long cold soak at the beginning but fermentation went through quickly before the cap fell. The wine was then pressed off and aged in old barriques for fifteen months to allow development but retain fruit influence. Bottled unfined and unfiltered.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

Acidity

3.82

6.0

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