



PINOT NOIR

2017

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel, 667, 115
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2005
Vine Density	5,000 / Hectare
Trellis System	Cane Prune VSP

WINEMAKING

Winemaker	Antony Worch
Harvest Date	2 nd May 2017
Brix	22.2
Residual Sugar	<1 g/l
pH	3.59
T.A	5.8 g/l
Peak Fermentation Temp	26.5
Oak Percentages	100% French Oak 33% 1 Yr / 45% 2 Yr / 12% 3 Yr Old Oak
Time in Barrel	10 Months
Fining	None
Filtering	Light
Alcohol	13.0% Alc
Total Cases Produced	300 Dozen

VINTAGE REVIEW

A marked swing from the El Niño climate pattern of the past 3 years, to a La Niña one, resulted in a cooler windier summer across the Waitaki. This resulted in lower grape yields with more intense fruit flavours. Luckily, Otago in general received only minimal effect from the tail end of cyclone Debbie, avoiding the worst of the rain over harvest which affected regions further north. It was a good season to trial a favourite of mine, bubbly! So, we have produced a great base wine for our first 25 cases of methode champenoise. 2017 can easily be summed up as quality not quantity, which is exactly where we like it to be. This will be one of the best years to date for the Waitaki, with good clean ripe fruit.

TASTING NOTE

Powerful aromas of dark berry and vanilla yet richly textured with forest floor and spice. The tannins are firm yet fresh making this an elegant Pinot Noir.

WAITAKI VALLEY
WINE OF NEW ZEALAND

PO BOX 147563, PONSONBY, AUCKLAND 1144
+64 21 349 400 | JULES@QWINE.CO.NZ | QWINE.CO.NZ