



HARVEST DETAILS

CLONE

667

SOIL

A mix of fine loess, clay and subsoil schist.

HARVEST DATE

5/04/2019

BRIX

24

TITRATABLE ACIDITY

7 g/l

PH

3.4

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

0 g/l

TITRATABLE ACIDITY

5.4 g/l

PH

3.58

RESERVE

2019 PINOT NOIR

Since its first release in 1995, the Reserve Pinot Noir has won consistent acclaim. A wine with superb elegance and length.

RESERVE RANGE

The Reserve Pinot Noir is a vineyard selection made from low yielding rows in select sites.

2019 CENTRAL OTAGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition.

VINEYARD

Pisa, Central Otago

WINEMAKING DETAILS

Fruit was picked in excellent condition in late April. Naturally fermented in small open top fermenters with overall 22% whole cluster, the wine was pressed into French oak barriques (22% new). The wine spent 11 months in barrel, before being bottled.

AROMA AND PALATE

Flushed with deep colour, the 2019 Reserve dives into a deep expression of Pinot. Intense dark fruit characters resonate through the lengthy, voluptuous palate. Concentrated, long, and powerful, with a detailed tactile presence.

CELLARING

The 2019 Reserve Pinot Noir can be cellared between 5 and 15 years for maximum enjoyment.

CENTRAL OTAGO HANDCRAFTED WINES