



HARVEST DETAILS

CLONE 10-5 VINEYARD Home Block

SOIL Silty loam over schist and gravel

HARVEST DATE 16/04/2019

BRIX 23.2

TITRATABLE ACIDITY 8.30 g/l

PH 3.20

WINE ANALYSIS

ALCOHOL 13%

RESIDUAL SUGAR

TITRATABLE ACIDITY 5.30 g/l

PH 3.66

GIBBSTON SINGLE VINEYARD LE MAITRE 2019 PINOT NOIR



Le Maitre is grown from mature vines, planted by Alan Brady planted in the early 1980's. It is a low production wine made from this historic dry-farmed, organic vineyard.

SINGLE VINEYARD RANGE

Drawing from Gibbston Valley's[™] most intriguing vineyards, the Single Vineyard range gives full voice to site.

2019 GIBBSTON 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

Le Maitre comes from Gibbston Valley's[™] original Home Block vineyard at the western entry to Gibbston. The vineyard is not irrigated, and has BioGro Organic certification. Soil is silty loam over a mix of schist and gravel. The vines have a natural balance born from age and a deep root profile. The subregional influence of Gibbston gives the wine transparency and elegance.

WINEMAKING DETAILS

Following an excellent growing season, the fruit was picked immediately following a cool snap mid April, and fermented in a single open top fermenter. After 26 days on skins, the wine was pressed, then filled to 7 barrels total (28% new). The wine is a limited production from a small number of vines.

AROMA AND PALATE

Deeply complex; demure red fruits sidle alongside earth, beetroot and alpine flowers. Medium bodied, the precise acidity draws the poised fruit throught to a delicate finish. Fine and elegant.

CELLARING

Enjoy in a primary stage for the next five years, cellar for up to ten.

CENTRAL OTAGO HANDCRAFTED WINES