



#### HARVEST DETAILS

**CLONE** 114 / 115 / 777

VINEYARD Glenlee, Gibbston

SOIL Shallow loess over schist and gravel.

HARVEST DATE 15/04/2019

BRIX 23.5

**TITRATABLE ACIDITY** 7.50 g/l

**PH** 3.32

#### WINE ANALYSIS

**ALCOHOL** 13.5%

**RESIDUAL SUGAR** N/A

**TITRATABLE ACIDITY** 5.10 g/l

# **PH** 3.70

# bendigo single vineyard GLENLEE 2019 pinot noir

Glenlee epitomises the fragrance and intrigue of Gibbston.

### SINGLE VINEYARD

Drawing from Gibbston Valley's<sup>™</sup> 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, with good acidity and ripeness.

#### VINEYARD

The Glenlee vineyard was planted by Gary Andrus in 2002 to a high density configuration (6200 vines per hectare). A band of glacial outwash and river gravels fans out through the highest eastern corner of this north-facing site. Here, free draining soil ensures vines are balanced with open canopies, lignified stems and ripe fruit. Glenlee Pinot Noir is drawn exclusively from these vines. The fruit combines fragrance with concentration and structure.

#### WINEMAKING DETAILS

Following an excellent growing season, the fruit was picked immediately following a cool snap mid April, and fermented with a range of whole bunch percentages over three fermenters. Following pressing, the wine spent 10 months in French oak, 20% new. The final wine incorporates 15% whole cluster.

#### AROMA AND PALATE

The beauty of Gibbston threads through this wine. From its delightful rose petal bouquet to its wistful lingering thread of tannin, it embodies the site and region. Wild herbs and boyant red fruit aromatics lead into a long, delicate palate and an elegant, long finish.

#### CELLARING

Glenlee 2019 can be enjoyed within 5-8 years of release.

## CENTRAL OTAGO HANDCRAFTED WINES