

PINOT NOIR 2016

TASTING NOTES

Darkish ruby-red colour with slight purple hues. The nose has a core of ripe, dark-red berry and cherry fruit with some lovely florals. Medium-full bodied, the palate is rich and vibrant with sweet and spicy flavours of dark-red berry fruits that fill the mouth.

SEASON

Spring was warm, dry and settled, with no damaging frost. Some rain came in January, perfect for growing healthy vines. Harvesting started early with clone 5 on 24th March, but cooler autumnal nights slowed the ripening of the other clones. Due to the dry weather, the fruit remained in beautiful condition, enabling a long hang time through to full ripening.

VINEYARD

Located in North Canterbury, we're a small family run vineyard, intent on creating outstanding wines. That's why we're ultra-fastidious in caring for our vines and are organic. We believe our growing practices produce wine that is intense in flavour, yet delightfully balanced.

HARVEST

Hand harvested

Yield 2 ton/acre Brix 23.3-24.2 TA 7.7-8.9 pH3.35-3.5

WINEMAKING

After gentle de-stemming, the grapes were transferred to open top fermenters, where they were cold soaked. Native fermentation generally started after 5 days. The cap was plunged manually to achieve delicate extraction of tannin and colour from the skins. Post fermentation maceration lasted for up to 3 weeks to allow ripe fruit tannins to soften, flavours to deepen, and gain in complexity. The wine was then pressed into French oak barriques (25% new) and aged for 11 months.

Alcohol 13.5%

RS <0.5 g/L

WINEMAKER – *Gavin Tait*

VITICULTURIST – *Pete Chapman*

OWNERS – *Chapman family*



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