

Pinot Noir 2014

AMISFIELD



GROWING SEASON

A strong even bud burst followed by good spring growth and a warm dry spell over flowering, set up a superbly balanced crop.

VINEYARD

Favourable late season ripening conditions and a dry harvest period allowed for a smooth harvest that produced fruit with slightly lower acidity than normal.

WINEMAKING

Hand-harvested fruit was cold-soaked for up to five days before natural fermentation began. Gentle hand-plunging during fermentation helped to extract the delicate skin and seed tannins and 10% whole-bunch clusters being included in some of the ferments. Post fermentation tannin development was carefully monitored while wine remained on skins prior to pressing and maturation for ten months in 23% new French tight-grain oak.

TASTING NOTES

An appealing ruby hue, sweet aromatics of black cherries with a botanic note and a hint of cinnamon. The palate is broad, complex and lush with dark chocolate characters and gripping tannins on the finish.

HARVEST COMPOSITION

Brix 22.9-25.1
pH 3.2-3.6
Titrateable Acidity 4.7-7.5g/L

Wine Composition

Residual Sugar <1.0g/L
Titrateable Acidity 5.8g/L
Alcohol 14.0%

Vine Age

7-15 years (planted 1999-2007)

Clone

114, 115, 667, 777, UCD 5, UCD 6, Abel

CENTRAL OTAGO