

Lowburn Single Vineyard Pinot Noir 2020

834 bottles produced

Origin	Lowburn, Central Otago, New Zealand	
Varietal	100% Pinot Noir	
Aspect	North facing flats	
Soil	Derived from schist and wind blown loess over deep free draining gravels.	
Vinification	Hand harvested fruit was 100% destemmed to tank. A 4-day cold soak then took place to build colour and intensity of flavour. The must was inoculated with both wild yeast and cultures selected for their ability to add complexity. Fermentation lasted 19 days with peak temperatures reaching 31 degrees. A Post fermentation maceration period of 6 days followed which allowed tannins to build and the wine to find balance before pressing to tank. Following settling in tank the wine was racked to French barriques of which 33% were new. The wine then underwent malolactic fermentation and matured for ten months in oak before being racked, blended and bottled on April the 1st, 2021.	
Technical	Alcohol	14%
	Residual sugar	Dry
	Ph	3.68
	TA	5.5g/l
Tasting Note	Ruby in colour with a concentrated nose full of cherry, plum and floral aromas. This wine has a juicy mouthfeel, well weighted body complimented by smooth dusty tannins.	

