

Pinot Noir 2019

AMISFIELD



GROWING SEASON

The growing season returned to the mean after 2018's unprecedented heat. Vines flourished with rain falling through the season. Early shoot thinning ensured balanced growth and healthy bunches with good fruit concentration. Numerous cold snaps during harvest meant there was a diligent need for frost fighting at day break.

VINEYARD

Grown across the Estate with vines planted in the Waenga silty loam soils of our lower terraces and the more gravelly Lochar sandy loams of the blocks beside the winery.

WINEMAKING

Hand-harvested fruit was cold-soaked for four to five days before natural fermentation began. Gentle, selective timing of hand-plunging and some pulse air during fermentation helped to extract the delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in some of the ferments. After fermentation we tasted the wines daily to assess the tannin development prior to transfer to barrel where maturation took place for 15 months in French oak.

TASTING NOTES

A medium bodied expression of the Amisfield Estate. Bright, perfumed red and blue fruit aromatics, typical of the Pisa subregion. The flavours carry through on the palate, matched with fine, silken tannins, derived from both fruit and careful oak use. A defining feature of the vintage is a fresh acid line that drives the wine through the finish.

HARVEST COMPOSITION

Brix 23.6 - 24.9
pH 3.34 - 3.49
Titratable Acidity 5.1 - 7.2 g/L

WINE COMPOSITION

Residual Sugar <1.0 g/L
Titratable Acidity 5.2 g/L
Alcohol 14.5%

Vine Age
(12-20) planted 1999-2007

Clone
667, 115, 777, UCDS & UCD6

CENTRAL OTAGO