



THE ART PINOT NOIR 2021

One of the (many) attractions to the field of Winemaking is that singular combination of art and science employed to craft each wine, every year. The Science is well defined and the literature is continually being added to; the Art is not so easy to pin down. It is born of the individual winemaker and their Muse and exists in the heart; it finds its expression within the senses of the imbibers. This wine is the result of our Winemaker let loose to practice his Artistry on fruit from other sites within Central Otago.

Created from a single vineyard site high in the Dunstan foothills this Pinot Noir speaks with great eloquence of its origins. Very high-quality fruit and excellent physiological ripeness allowed for a generous inclusion of whole bunches in the ferment, adding spice and texture to the wine, and further complexity and harmony was encouraged with extended maturation in barrel.

BOUQUET

A dense core of dark cherries, charred oak, notes of star anise and cinnamon.

PALATE

Bold yet pliable tannins, fine tension, minerality, and a structure defined by length and elegance.

FOOD

Excellent with mature steaks and game.

Indications are strong for a decade or so of cellaring should you wish; please be aware a fine deposit may occur as a result of our minimal handling philosophy.



VITICULTURE

Grape Variety:	Pinot Noir, clone 115
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Marine gravel/sand/silt over schist
Vineyard Location:	Dunstan Foothills
Climate Comment:	Very even heat accumulation.
Vintage Climate:	Settled.
Harvest Date:	18 th April 2021

Viticulturist Comment: Clean fruit, low yields, slow ripening.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 8 days cold maceration, 30% whole bunch inclusion; fermentation over one week with daily plunging. post fermentation maceration for 10 days. Barrel aging 14 months in French Oak, 50% new.

TECHNICAL

Alcohol:	13.5%
Titrateable Acidity:	5.0g/l
Residual Sugar:	<1g/l
pH level:	3.80

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445323
Case Barcode (6x750ml)	09421902445354



Video Tasting Note