



LOWBURN

FERRY

2021 CENTRAL OTAGO PINOT NOIR

Season Summary

Warm spring conditions resulted in steady growth with flowering early December. The new year brought both rain and snow leaving a dusting on the ranges, but thankfully warm, dry weather followed through to harvest resulting in perfectly ripe fruit. Veraison took place at the beginning of February and harvest commenced in April.

Viticulture

Fruit sourced from three Sustainable Winegrowing New Zealand accredited vineyards in the Central Otago sub-regions of Lowburn, Gibbston and Wanaka. Vertically shoot positioned (VSP) managed canopies, meticulously managed throughout the season. Harvested 8th to 24th April 2021.

Tasting Note

A complex palate that speaks of its place. Aromas of blueberries and blackberries mingle with subtle hints of liquorice, creating a multi-layered bouquet. On the palate, the wine is full-bodied and velvety, with long, silky tannins. Flavours of blueberries and blackberries are accompanied by notes of dark chocolate and star anise. A seamless integration of quality oak that creates opulence and balance.

Winemaking

Clones 114, 115, 667, 777 and Abel hand-sorted and gravity tipped into concrete and oak open top fermenters. Gently destemmed (10% whole bunch), uninoculated ferment. The cap is wet once a day with a small amount of wine and plunged once during the peak of the ferment. Total time on skins of 18-22 days. 10% whole bunch in the blend. Aged 12 months in barrel followed by 9 months in concrete and wooden cives. Unfined.

Chemical Analysis

Alcohol: 14%

pH:3.86

TA: 4.9g/l

