



RKV RESERVE PINOT NOIR 2013

VINEYARD DESIGNATION: Amisfield Estate

CLONE: 777, 667 PLANTED: 1999

ROOTSTOCKS: 101-14

SOILS: Lochar stony gravel overlaid by sandy loam

DENSITY: 4,486 vines/Ha PRUNING: 2 Cane VSP

YIELD: 6T/Ha

WINEMAKING: Harvested from seclected blocks, within our Estate. These grapes are fermented with their natural indigenous yeast in aged open top oak barrels and in a small tank. Some whole bunches are also included in the ferments. Spontaneous malo-lactic fermentation occurs in the spring. A few highlight barrels from other parcels of wine from the Estate are also included in the final blend. The wine is racked and returned once before bottling unfined and unfiltered.

MATURATION: The wine remains on skins for up to four weeks before being pressed and allowed to mature in old and 35% new French oak for 18 months.

STYLE: This wine represents what we feel is the best of our Pisa Estate. A special wine, rich in concentrated fruit, which expresses layers of complexity and character.

TASTING NOTES: A wine expressive of its vintage and its origins. Complexing aromas of deep dark fruits, mocha, licorice and hints of spice from the whole bunch fermentations. The acid draws the wine through the palate while the plush fruits and tannin give it strength and presence.

HARVEST DATE: 2 April for the Rocky Knoll Vineyard and 17 April for the selected barrels included.

HARVEST COMPOSITION: WINE COMPOSITION:

Brix: 24-25 brix Titratable Acidity: 6.7g/L

PH: 3.35-3.45 Residual Sugar: <1.0g/L

T.A.: 6-8g/L Alcohol; 14%

HARVEST NOTES: Early November frosts caused some concerns but our windmills protected our fruit from any damage. We had ideal flowering weather and a warm, exceptionally dry growing season. The berries ripened evenly and flavour ripeness was seen at lower sugar levels than previous years. The cool nights during harvest held the acid and we saw bright acid profiles across the pinot noir ferments.