

# ON GIANTS' SHOULDERS

## PINOT NOIR 2020

Alcohol	14.0%
pH	3.60
T.A.	5.8g/L
Harvest brix	23.8

Harvest	12.03.20 – 21.03.20
Bottled	September 2021
Bottles Produced	2610
Cellaring	8-9 years

### VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

### VITICULTURE

A mixture of clones, 10/5, Abel, UCD5 and 828 planted in 1982, 2000 and 2011 respectively. Our intention in the vineyard is to produce florally expressive Pinot noir with excellent structure and finesse on the palate. To do this we undertake a very rigorous viticultural regime, substantial shoot positioning, bunch thinning and green thinning, shoulder removal, and limited leaf removal. Meticulous hand picking and berry selection occurs during harvest.

### SEASON

The 2020 vintage can be classed as one of the classic years in line with 2013, 2008, 2001 and possibly 1996. A benign spring with favourable temperatures over November and December resulted in good fruit-set and thus potential yield. From Christmas onwards the season dried up with very little precipitation until April. You might remember our first lockdown, it was on the eve of the start of our harvest, the weather was amazing, and winegrowers got the green light to pick and complete the harvest. 2020 was a lockdown wine, made under the strictest of hygiene requirements and little social interaction. So, please share and enjoy this wine, it was a bit lonely in the early days and would love your attention and social interaction!

### TASTING NOTES

The wine welcomes you with a complex nose of “fruits of the forest”, Gateaux, nougat and fresh straw. The fruit driven nose is balanced out with signs of ripe woody tannins, likely from the fruit and some of the stems that were used in the ferment, and hints of thyme and spice. The ripe fruit shows as a sweet character on the front of the palate. Quickly this is harnessed in by fine grained tannins that keep the palate active and a lively acidity that helps lengthen the wine with a fine finish. It will take another two or three years for the shy character to unfold and the mid palate to open up further to give the best drinking pleasure.



