

# RKV Reserve Pinot Noir 2015

AMISFIELD



## GROWING SEASON

The flowering weather was not particularly warm and soil moisture was low resulting in fewer berries per cluster. The growing season was very variable with one of our driest summers in 80yrs followed by snowfalls mid-harvest.

## VINEYARD

Grapes for RKV are grown on the north and south facing rocky knoll of Block 1. The Locher soils are very gravelly with a very thin layer of loose sandy loam. This renders the soil rather unforgiving due to its low water holding capacity. The roots have to search deep and the vines are small, thus naturally producing lower yields.

## WINEMAKING

Hand harvested and fermented naturally with a portion of whole cluster. Some parcels of fruit fermented within the vines from which they grew. Total time on skins between 25 and 30 days after which the wine was pressed off and matured in 30% new French barriques for spontaneous malolactic fermentation. The wine was racked and returned to barrel before being Estate bottled unfiltered and unfiltered in October 2016.

## TASTING NOTES

Layers of dark berries and red fruit intertwined with delicate spice make for a complex wine. The palate shows initial restraint held together by a lineal backbone of vibrant acidity. This opens up to a broad mouth-filling texture of fine tannins that end in a lengthy finish. Drink now for an action-packed Pinot Noir or give it time and you'll be justly rewarded.

## HARVEST COMPOSITION

Brix 24.8-25.1  
pH 3.41-3.47  
Titrateable Acidity 6.00-7.70g/L

### Wine Composition

Residual Sugar <1.0g/L  
Titrateable Acidity 5.5g/L  
Alcohol 14.0%

### Vine Age

12 years (planted 1999)

### Clone

777, 667

CENTRAL OTAGO