

RKV Reserve Pinot Noir 2019

AMISFIELD



Growing Season

The growing season returned to the mean after 2018's unprecedented heat. Vines flourished with rain falling through the season. Early shoot thinning ensured balanced growth and healthy bunches with good fruit concentration. Numerous cold snaps during harvest meant there was a diligent need for frost fighting at day break.

Vineyard

A truly exceptional single block wine, cropped at low levels and grown on a 2Ha block called Rocky Knoll. These vines grow on a north and south facing knoll where the Lochar soils are gravelly with a very thin layer of loose sandy loam. This naturally produces smaller berries and 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 is between 25 and 30 days after which the wine was pressed off and matured in 30% new French oak for spontaneous malolactic fermentation. The wine was racked and returned once before being bottled unfiltered and unfiltered at our winery in November 2020.

Tasting Notes

Intense and layered, this wine showcases ripe blackberries and plums, complemented by a deep, savory essence with touches of miso and smoked spice. The palate is bold and opulent, with a velvety richness that is balanced by fine, dusty tannins. A wine of remarkable depth, precision, and persistence.

Harvest Composition

Brix 23.50 - 24.30
pH 3.31
Titrateable Acidity 6.80 - 7.40 g/L

Wine Composition

Residual Sugar <1.00 g/L
Titrateable Acidity 5.55 g/L
Alcohol 14.00%

Vine Age

20 (planted 1999)

Clone

115, 667, 777

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO

