



LOWBURN

FERRY



2023 HOME BLOCK PINOT NOIR, CENTRAL OTAGO

Season Summary

A La Niña weather pattern brought a warmer and drier season to Central Otago resulting in a good flowering and fruit set. Cool nights in March and April resulted in longer hang time without too much sugar accumulation, this allowed us to pick perfectly ripe, high-quality fruit at moderate alcohols.

Viticulture

From a single parcel within the Lowburn Ferry Home vineyard. A heritage block, planted in 2000 by Jean and Roger Gibson in soils derived from over 150 years of sensitive human cultivation on an ancient river terrace which has provided a build up of organic material in the soil. Combined with this, glacial loess and pedogenic lime spread throughout the vineyard have made it a very special place to grow grapes. Clones 667 and 777, average vine age of 23 years. Vertical shoot positioned (VSP) canopies, meticulously managed throughout the season.

Harvested 5th April to 9th April 2023.

Tasting Note

Bright Ruby appearance. Alluring aromas of wild flowers and herbs, fresh cherry tart, Christmas spices. Bright juicy flavours, sour cherry, crunchy cranberries, a chalky fine structure gives the wine length and tension. A more elegant expression from the 2023 vintage due to the cold Autumn nights. Refreshing and long.

Winemaking

Hand-sorted and gravity tipped into concrete and oak open top fermenter. Gently destemmed, wild ferment, the cap is wet once a day with a small amount of wine and plunged once during the peak of the ferment. 18-22 total days on skins. 12 months in barrel, 25% new. Blended and aged for a further 6 months in old barrels. Unfined. Unfiltered.

Chemical Analysis

Alcohol: 13.5%

pH: 3.74

TA: 4.8g/l