



2024 BASKET-CASE PINOT NOIR

WINEMAKER COMMENTS

Basket-Case is a creative outlet, a chance to roll back my sleeves, get my hands dirty and connect with my wines on a much deeper level.

By utilising tiny parcels of fruit and small scale ferments, I am afforded the freedom to experiment, to push the boundaries in an effort to tease out additional layers of subtlety and nuance - all in the hope of attaining the elusive notion of 'perfection'.

Blackberry, wild strawberry and black currants, woven amongst notes of cinnamon, clove, black tea leaf and forest undergrowth combine to create a nose that is both deeply complex and elegantly fragrant. Fine and sinewy upon entry to the palate, opening to reveal a melange of currants, wild berries and dark cocoa powder. Fresh acidity and velvety fine tannin join mid palate providing an elegantly balanced and beautifully textural finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Nanny Goat Vineyard Queensberry

WINEMAKING

Fruit for our small-scale Basket case Pinot Noir has been carefully selected with 100% whole bunch fermentation in mind from the outset. Hand harvested once the bunch stems remained green but carried a light sweetness when chewed. A portion of the whole bunches were transferred by hand into small 500L oak barrel fermenters for a period of carbonic maceration. 28 days on skins.

Following a philosophy of minimal mechanical intervention, there was no pressing. Free run wine was siphoned directly from fermenter to French oak barrels (25% new) for maturation. No finings or filtration were used in the production of this unique small production.

ANALYSIS

Alcohol: 13.5%

Ph: 3.75

Acid: 5.0

Sugar: 0.61g/L Dry

CELLARING POTENTIAL

10+ years.