

VITICULTURE

Location Waitaki Valley, North Otago

Climate Maritime influenced
Clones UCD5, Abel, 667, 115

Soils Limestone based soil spread through river gravels

Vine AgePlanted 2005Vine Density5,000 / HectareTrellis SystemCane Prune VSP

WINEMAKING

Winemaker Antony Worch
Harvest Date 6th April 2018

 Brix
 22

 Residual Sugar
 < | g/|</td>

 pH
 3.65

 T.A
 5.| g/|

 Peak Fermentation Temp
 28

Oak Percentages 100% French Oak (30% New)

Time in Barrel 10 Months
Fining None
Filtering Light
Alcohol 14.0% Alc
Total Cases Produced 500 Dozen

VINTAGE REVIEW

2018 vintage was the hottest and earliest harvest experienced to date in the Waitaki Valley. A hot dry spring led to good growth and early flowering. The conditions stayed warm and settled through January although rain set in for most of February and March. The rain occurred during relatively cold days therefore did not affect the quality. The fruit remained clean and the fine weather in April allowed us to be selective of picking dates. The wines of 2018 are very aromatic, show low acidity and well balanced.

TASTING NOTE

Powerful aromas of wild berry and vanilla with a hint of forest floor and spice. The tannins are firm yet fresh making this an elegant Pinot Noir.

