



PINOT NOIR 2020

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel, 667, 115
Soils	Limestone - clay marl based soil
Vine Age	Planted 2005
Vine Density	5,000 / Hectare
Trellis System	Cane Prune VSP

WINEMAKING

Winemaker	Antony Worch
Harvest Date	12th April 2020
Brix	22
Residual Sugar	< 1g/l
pH	3.71
T.A	5.7g/L
Peak Fermentation Temp	30
Oak Percentages	100% French Oak
Time in Barrel	10 months
Fining	None
Filtering	Light
Alcohol	13% Alc
Total Cases Produced	330 Dozen

VINTAGE REVIEW

A return to more traditional conditions for the Waitaki in Spring and Summer meant times of turbulence amongst periods of genuine warmth. These conditions gave way to lighter crops but intense small berries. Because of this we called it early as being a 'vintage' year for Waitaki wines.

The nature of limestone soils means seasons like this can easily be managed, with canopies kept healthy and fruit free of disease. Autumn was the most generous of all seasons, it allowed the luxury of picking at the perfect time for fruit acids and flavours to be shown.

The wines from this vintage will be enjoyed for many years.

TASTING NOTE

Seductive aromatics of wild berry and delicate floral notes with a hint of spice. Luscious on the palate. The tannins are soft and silky making this a very elegant Pinot Noir.

WAITAKI VALLEY
WINE OF NEW ZEALAND