



2018 PINOT NOIR

Our 2018 Nanny Goat Pinot Noir has a beautifully perfumed nose packed with wild red and black berry fruits, toasted brown cooking spices and lifted floral notes, layered over a subtle earthy background. The palate is juicy and lively up front, brimming with red cherry, plum, lightly roasted coffee beans and just a hint of sweet baking spice. A streak of fine acidity brightens the mid palate, blending seamlessly with fine powdery tannins to lift the palate towards a satisfyingly elegant finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit for the 2018 Nanny Goat Pinot Noir was sourced from three vineyard sites in the Cromwell basin – two in the Pisa sub region one in Bannockburn.

Clones used are 667, 777, 5, Abel, 10/5, 113, 114, 115.

Soils range from free draining loess overlaying glacial alluvial deposits, to heavier clay based soils.

WINEMAKING

Hand-picked fruit was destemmed and cold soaked for up to 7 days at 6°C before being Fermented using naturally occurring yeasts in open top stainless steel fermenters. Ferments received between 21 and 32 days total time on skins with 1 – 2 plunges daily to ensure gentle extraction of colour and tannin before being pressed off skins. the wines were then transferred to French oak Barriques (225L) after 24 hours settling where they underwent natural MLF and matured for 8 months before racking and blending. The resulting blend contains approximately 3% whole bunch and 18% new French oak.

ANALYSIS

Alcohol: 13.9
Ph: 3.65
Acid: 5.7
Sugar: 0.6g/L

CELLARING POTENTIAL

5 + years

FOOD MATCH

Peking duck pancakes