

Pinot Noir 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during December flowering and then blasts of winter conditions in January and February. On January 19th there was a storm front with 30cm of snow and a weekend of rain and freezing temperatures. The summer was very weak with our measure of "growing degree days" being on the very low side; 824 compared to 2016's 1012. The cold continued with frosts throughout harvest which slowed sugar ripening and we harvested our Pinot noir on flavour and acid balance. The berries and bunches were smaller than usual however picking took the same amount of time. The smaller berries gave great flavour concentration, with lower alcohols and great acidity.

VINEYARD

Grown across the Estate with vines planted in the Waenga silty loam soils of our lower terraces and the more gravelly Lochar sandy loams of the blocks beside the winery.

WINEMAKING

Hand-harvested fruit was cold-soaked for four to five days before the natural fermentation began. Gentle, selective timing of hand-plunging and some pulse air during fermentation helped to extract the delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in some of the ferments. After fermentation we tasted the wines daily to assess the tannin development and left the wine on the skins for extended time. Maturation was 15 months in 20% tight-grain French oak.

TASTING NOTES

Black doris plums with lifted aromatics from the concentrated smaller berries. Tight and precise on the palate with terroir expressive minerality. This is heightened with plush red fruits and some intriguing dry herbal notes. This wine has interesting layers of expression which will provide delight with contemplation.

HARVEST COMPOSITION

Brix 23.1 - 24.7
pH 3.30-3.55
Titrateable Acidity 6.50 - 9.00 g/L

WINE COMPOSITION

Residual Sugar <1.0 g/L
Titrateable Acidity 5.1 g/L
Alcohol 14%

Vine Age
(10-18) planted 1999-2007

Clone
667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO