



## 2019 PINOT NOIR

Seductively heady aromas of rose petals, dried cranberry and bright crunchy red cherries. Dried thyme, roasted coffee bean, dark chocolate and just a faint wisp of candle smoke gradually reveal themselves, fading in and out of focus, adding nuance and depth.

The palate envelops the senses with a plush layer of powdery fine tannin, gently guiding towards a core of dark plum and chocolate dipped cherries. A spark of bright acidity illuminates the mid palate, carrying through to a finish that lingers long past the last sip.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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Fruit for the 2019 Nanny Goat Pinot Noir was sourced from five separate vineyard sites – two in the Pisa sub region, one in Gibbston, one in Bannockburn and one in Queensberry. Clones used are 667, 777, 5, 6, Abel, 10/5 113, 114, 115. Soils range from free draining loess overlaying glacial alluvial deposits, to heavier clay based sedimentary soils.

### WINEMAKING

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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 5% whole bunch and 15% new French oak.

### ANALYSIS

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Alcohol: 13.5  
Ph: 3.49  
Acid: 6.2  
Sugar: 0.2g/L

### CELLARING POTENTIAL

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7 + years

### FOOD MATCH

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Peking duck pancakes