

Breakneck Reserve Pinot Noir 2018

AMISFIELD



GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January, we were tracking well ahead of any previous harvests. Storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest very early.

VINEYARD

Fruit is sourced from various parcels across Amisfield Estate vineyards and a barrel selection is chosen by our winemakers as most representative of our site and of the vintage. A wine of place and time.

WINEMAKING

Hand-harvested fruit was cold-soaked for up to five days before natural fermentation began. Gentle, selective timing of hand-plunging during fermentation helped to extract delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in the ferments. Maturation was 16 months in 30% new tight-grain French barriques.

TASTING NOTES

Classic Pisa sub regional flavours of deep, plush red and purple fruit. An opulent palate, brought on from the warmth of the year is framed with fine, silky tannins. There is persistence of flavour and length to the finish which will benefit from aging for the next decade.

HARVEST COMPOSITION

Brix 23.5 - 24.5
pH 3.35 - 3.6
Titrateable Acidity 6.1 - 7.2 g/L

WINE COMPOSITION

Residual Sugar <1.0 g/L
Titrateable Acidity 5.8 g/L
Alcohol 14%

Vine Age

14 - 18 years (planted 2000 - 2004)

Clone

667, 115, 777

CENTRAL OTAGO