



2020 QUEENSBERRY SINGLE VINEYARD PINOT NOIR

WINEMAKER COMMENTS

The nose is floral and expressively perfumed with rose petal and violets overlaying a lattice of dense mixed berry fruit, Black Doris plum, and toasted brown spice interwoven with an intriguing whole bunch derived herbaceous lift.

The palate is taut and powerful with powdery fine tannins up front lending a sinewy elegance. A fine streak of acidity offers a lively backdrop to the red and blue berry fruit core, presenting a wine that is both powerful and dense but beautifully light on it's feet.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit was sourced exclusively from our vineyard in Queensberry from Block 17 (Abel clone) and Block 4 (clone 777).

WINEMAKING

Fruit for this wine was carefully hand picked and destemmed into small open top fermenters, retaining a high proportion of whole berries. One small oak fermenter contained 100% whole bunches and underwent a period of carbonic maceration prior to being foot stomped - the final blend contains 26% whole bunch.

Individual fermenters underwent a short pre-fermentation maceration before fermenting naturally and being left on skins for up to 32 days before pressing. After a brief period of settling, the wine was roughly racked, taking a small portion of light lees and transferred to 225L French oak barriques (27% new) where it underwent natural malolactic fermentation and matured for 11 months before being racked, blended and prepared for bottling in late March 2021.

ANALYSIS

Alcohol: 14.0%

Ph: 3.51

Acid: 6.9

Sugar: Dry

CELLARING POTENTIAL

10+ years.

FOOD MATCH

Rack of lamb with thyme and caper salsa verde.