

RKV Reserve Pinot Noir 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during December flowering and blasts of wintery conditions through January and February. The cool season continued during picking which assisted in slowing sugar ripening and allowed for harvest based on optimal flavour and acid balance. Smaller than usual bunches and berries produced great flavour concentration, with moderate alcohol and balanced acidity.

VINEYARD

The vines used for RKV grow on a north and south facing rocky knoll within Amisfield Estate where the Lochar soils are gravelly with a very thin layer of loose sandy loam. This naturally produces smaller berries and lower yields.

WINEMAKING

Hand harvested and fermented naturally with a portion of whole cluster. Some parcels of fruit fermented within the vines from which they grew. Total time on skins is between 25 and 30 days after which the wine was pressed off and matured in 30% new French oak for spontaneous malolactic fermentation. The wine was racked and returned once before being bottled unfiltered and unfiltered at our winery in November 2018.

TASTING NOTES

Complex and concentrated with notes of dense dark brambly fruits, a distinct savouriness and a charry spicy oak lift. A generous palate offers richness up front that is focussed and pulled into line by lovely silky tannins and acid structure reflective of the cool vintage. A wine of exceptional concentration, drive and length.

HARVEST COMPOSITION

Brix 23.8 - 24.1
pH 3.4 - 3.45
Titratable Acidity 7.2 - 7.8 g/L

WINE COMPOSITION

Residual Sugar <1.0 g/L
Titratable Acidity 5.7 g/L
Alcohol 14%

Vine Age
18 years (planted 1999)

Clone
157, 667, 777

CENTRAL OTAGO