



2019 BASKET-CASE PINOT NOIR

WINEMAKER COMMENTS

Basket-Case is a creative outlet, a chance to roll back my sleeves, get my hands dirty and connect with my wines on a much deeper level.

By utilising tiny parcels of fruit and small scale ferments, I am afforded the freedom to experiment, to push the boundaries in an effort to tease out additional layers of subtlety and nuance - all in the hope of attaining the elusive notion of 'perfection'.

Initially discreet and intriguing on the nose, this wine opens up with some aeration to express some lovely lifted red berry and black currant pastille aromas. With time, tightly wound layers of dried red rose petal, toasted brown spices, undergrowth and a gentle whole bunch derived stemminess unravel. On the palate you are greeted by a mass of powdery fine tannins, coating the mouth but never becoming overbearing. A spark of juicy acidity cuts through the mid palate, allowing glimpses of dark berry fruits, florals and earthy, savoury nuances before drawing out to a long sinewy finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

74.5% Legend Terrace Vineyard (Bannockburn) clones 5 and Abel.
25.5% Vela Vineyard (Pisa) clones 777 and 113.

WINEMAKING

100% whole bunches were hand sorted into four 500L French oak puncheons with the heads removed before being gassed with CO₂, covered up and left for fermentation to begin naturally. Whole bunches were crushed by foot after 8 days of carbonic fermentation once an active natural fermentation was visible. Temperatures remained low, between 25 and 28°C, with one gentle hand plunge twice daily at the peak of ferment.

After a total skin contact time of 23 days, the free run wine was siphoned off directly to barrel (33% new French barriques), and the skins were gently pressed in a small hand operated basket press. Light pressings were combined with the free run while the hard pressings fraction was de-classified to another blend. Malolactic fermentation occurred naturally. Barrels were racked after 11 months of maturation before being settled further and bottled without additional fining or filtration.

ANALYSIS

Alcohol: 14.0%

Ph: 3.74

Acid: 5.7

Sugar: 0.1g/L