

TASTING NOTES



VINTAGE CONDITIONS

The 2016/17 growing season was a challenging one for winegrowers in Central Otago. There was a warm start but this made way for an unusually windy and cool January. However, the lead up to vintage was very dry so although the yield was lower than average, the grapes had incredibly low botrytis levels and the fruit was extremely clean when harvested. Thankfully, the 2 cyclones (Debbie and Cook) that caused so much damage in other wine growing regions of New Zealand, missed Central Otago and overall, winemakers were agreed that, despite the challenges, this vintage produced some exceptional fruit.

VINEYARDS

The fruit for this wine came from 7 hand selected parcels of wine grown across 3 of Central Otago's premium winegrowing sub regions. The majority of the grapes were sourced from vineyards in Lowburn and 25% of the final blend is made with grapes sourced from Queensberry and Wanaka.

WINEMAKING NOTES

The hand picked harvested grapes were gently pressed, with some being left as whole bunches, before the juice was allowed to cold settle and then the fermentation process commenced. Following that, each of the parcels of grapes were moved into French oak barrels (10% of which was new oak) and then underwent malolactic fermentation. During this process, the integrating oak helps to build up the mid palate weight and complexity of the wine whilst also contributing a creaminess to the overall texture and mouthfeel. This was followed by maturation for up to 9 months.

At the end of maturation, each of the parcels were tasted before the final make-up of the blend was fully decided.

WINE STYLE

This is a Pinot Noir of poise and grace. Made to be fruit forward yet refined, it has generous fruit flavour and silky smooth tannins to give an elegant finish and length.

COLOUR

Bright crimson red with purple hues.

NOSE

Vibrant aromas of cherry and dark plum are carefully combined with subtle hints of green spice and oak.

PALATE

A wonderfully luscious combination of cherry and dark stone fruit flavours are in abundance on the palate. The subtle oak undertones add a creaminess to the texture and a succulence to the overall mouthfeel. This, combined with a long finish, make this a wine to savour now or keep for up to 8 years from vintage.

WINE ANALYSES

- Alc/Vol: 14%
- pH: 3.58
- · Acidity: 5.6a/l

PEAK DRINKING

Now - 2025



SIR IAN BOTHAM

