



AMISFIELD

PINOT NOIR 2013

VINEYARD DESIGNATION: Blocks 1, 2, 3, 4, 5, 6, 7

CLONE: 114, 115, 667, 777, UCD 5 & UCD 6, Abel

PLANTED: 1999 – 2007

ROOTSTOCKS: 101-14, Riparia Gloire, Schwartzman, 3309

SOILS: Waenga Silt Loam over free draining glacial gravels. Lochar stony gravel overlaid by sandy loam

DENSITY: 3445 vines/Ha

PRUNING: 2 Cane VSP

YIELD: 3 – 6 t/Ha

WINEMAKING:

Hand harvested fruit was cold soaked for four to five days before the natural fermentation began. Gentle and selective timing of hand plunging and some pulse air during fermentation helped to extract the delicate skin and seed tannins. About 10% whole bunch clusters were included in some of the ferments. After fermentation we tasted the wines daily to assess the tannin development and in general left the wine on the skins for extended time.

MATURATION:

Ten months in 23% new French tight grain oak barriques. Spontaneous malolactic fermentation occurred in the spring.

STYLE:

Bright, dark fruit focused, spicy, subtle oak, fine grained powdery tannins.

TASTING NOTES:

A wine expressive of its vintage with restrained fruit presence and delicate silky tannins underpinned with a vibrant acidity. The aromas of bright red fruit and hints of Christmas cake spice is alluring and measured against its persuasive length on the palate. Drink now or in four to five years.

HARVEST DATE: 28 March- 29 April 2013

HARVEST COMPOSITION:

Brix: 23-25

PH: 3.30– 3.40

T.A.: 7 – 8.5g/L

WINE COMPOSITION:

Titrateable Acidity: 6.5g/L

Residual Sugar: < 1.0 g/L

Alcohol: 14%

HARVEST NOTES:

The 2013 vintage in Central Otago began in spring with some nervous late nights spent frost fighting. This was thankfully followed by a warm, dry and settled summer which resulted in great canopies and exceptional fruit quality. Flavours in the fruit came advantageously early so ferments were bursting with aromas at balanced sugar levels.

