

Pinot Noir 2015

AMISFIELD



GROWING SEASON

A vintage season that reminds us all that we are making wine on the edge. Hot one week and snowing the next. The first week of harvest was cloudy and very cold with the helicopters on standby for the frosts.

VINEYARD

While it was frantic for the first couple of weeks of harvest the result has been very clean and varietal flavours with perfect balance between the acid and the sugar/phenological ripening.

WINEMAKING

Hand-harvested fruit was cold-soaked for four to five days before the natural fermentation began. Gentle, selective timing of hand-plunging and some pulse air during fermentation helped to extract the delicate skin and seed tannins. Approximately 10% whole-bunch clusters were included in some of the ferments. After fermentation we tasted the wines daily to assess the tannin development and left the wine on the skins for extended time. Maturation was ten months in 20% tight-grain French oak.

TASTING NOTES

Youthful aromatic expressions of sweet red cherries, mulberries and plums lead to a complex and lingering palate. The oak is light and subtle to complement the fine grained tannins and supple acidity.

Harvest Composition

Brix 23.1-25.2
pH 3.25-3.54
Titratable Acidity 6.0-8.4g/L

Wine Composition

Residual Sugar ≤1.0g/L
Titratable Acidity 4.5g/L
Alcohol 14.0%

Vine Age

7-15 years (planted 1999-2007)

Clone

115, 667, 777, UCD 5, UCD 6, Abel

CENTRAL OTAGO