



PINOT NOIR 2016 AWATERE RIVER VINEYARD



<i>Release date:</i>	July 2019
<i>Varietal composition:</i>	100% Pinot Noir
<i>Region:</i>	Marlborough
<i>Vineyard:</i>	Awatere River Vineyard
<i>Elevation:</i>	160 m
<i>Vine age:</i>	17 years
<i>Clones:</i>	114, 667, 777
<i>Planting Density:</i>	2.5m x 1.5m
<i>Soils:</i>	Glacial outwash gravels over papa
<i>Harvest (by hand):</i>	3 April 2016
<i>Fermentation:</i>	By indigenous yeast
<i>Maturation:</i>	11 months in French Oak Barriques (33% new)
<i>Bottling:</i>	10 February 2017
<i>Alc/Vol:</i>	14.0%
<i>Res Sugar:</i>	Dry
<i>Total Acid:</i>	5.1 g/L
<i>pH:</i>	3.63

VINEYARD

The picturesque Nautilus Awatere River vineyard is located in a small, terraced vineyard approximately 25 kilometres upstream on the north bank of the Awatere River. The vineyard was originally planted in 1992 (the first in the area) and the Pinot Noir was subsequently introduced in 1999. An elevation of 160m and the inland location results in a higher diurnal temperature range and a slightly longer growing season. A high wind run results in a small bunch structure and toughens the skins resulting in good tannin maturity. The vines are trained to a 2 cane VSP trellis system with a target yield of around 1.5 kg per vine.

WINEMAKING

The fruit was hand-picked and chilled overnight before de-stemming to tank. After a 10 day cold soak the wine completed a spontaneous fermentation and remained on skins for a total of 20 days before pressing. After 24 hours settling, the wine was racked to 228 L French Oak barriques (33% new) and matured for 11 months before clarification and bottling.

WINEMAKER'S NOTES

This wine has a lifted floral and red fruit character on the nose with hints of spice. The palate is full and long with an assertive tannin structure.