WAITAKI VALLEY
WINE OF NEW ZEALAND

PINOT NOIR 2020



VINTAGE REVIEW

A return to more traditional conditions for the Waitaki in Spring and Summer meant times of turbulence amongst periods of genuine warmth. These conditions gave way to lighter crops but intense small berries. Because of this we called it early as being a 'vintage' year for Waitaki wines.

The nature of limestone soils means seasons like this can easily be managed, with canopies kept healthy and fruit free of disease. Autumn was the most generous of all seasons; it allowed the luxury of picking at the perfect time for fruit acids and flavours to be shown.

The wines from this vintage will be enjoyed for many years.

TASTING NOTE

Born of a single vineyard, hand harvested and hand pruned, our wines reflect the unique terroir of Waitaki Valley.

Seductive aromatics of wild berry and delicate floral notes with a hint of spice. Luscious on the palate. The tannins are soft and silky, making this a very elegant Pinot Noir.

AT THE TABLE Roast lamb with rosemary and garlic.

VITICULTURE

Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: UCD5, Abel, 667, 115
Soils: Limestone–clay marl based soil
Vine age: Planted 2005
Vine density: 5,000 / Hectare
Trellis system: VSP / Cane Prune

WINEMAKING

Winemaker: Antony Worch
Harvest date: 12th April 2020
Brix: 22.0
Residual sugar: <1 g/L
pH: 3.71
TA: 5.7 g/L
Peak ferm. temp: 30 Degrees Celsius
French oak: 100%
Oak age: Mixed 1–4 year
Time in barrel: 10 Months
Fining: None
Filtering: Light
Alcohol: 13.0% Alc
Produced: 745 six-packs

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