

PINOT NOIR, WAIPARA SPRINGS

Vintage

2016



The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

TASTING NOTE

Dark crimson in hue. Ripe forest berry fruit aromas with savoury, spicy notes. Full, well-structured tannins give balance and weight, creating an elegant, smooth finish.

VINIFICATION DETAILS

Pinot Noir grapes were cold soaked on their skins for several days in small 1.5T fermenters. A combination of Pinot Noir yeasts and wild fermentations were then carried out on the different vineyard batches. Allowed to pre-ferment macerate for three days, most were inoculated with a mix of commercial yeasts and a few natural ferments. After post ferment maceration for up to three weeks, the wine was pressed off to French barriques (a combination of aged and new) for twelve months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	0.2
pH	Acidity
3.49	5.3

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Paul Hewitt



Fining Agent

Egg white



Closure

Screw top



Region

Waipara



Vegan

No