

VINEYARD FERMENT PINOT NOIR, GREYSTONE

Vintage

2020



Fermented in the vineyard, to both capture the wild yeasts in situ and allow the vagaries of the season's weather to place a defining mark upon the wine.

TASTING NOTE

Rolls out of glass with lift and complexity of Indian spices (cumin, turmeric), sandalwood, berry and herbs. The palate is exquisite, long with delicacy and tension.

VINTAGE CONDITIONS

A warm, wet spring gave the vines a great start to the season. This warm weather continued through to flowering and the rain dried up for a great fruit set. Careful hand management helped create an open vineyard canopy to ensure airflow and sunlight into the fruit zone. Summer came through in the new year with a particularly dry & hot February, coming into harvest with pristine fruit that had great concentration, complexity and even ripening.

VINIFICATION DETAILS

Hand picked and fermented outside in the vineyard rows where the fruit was grown and using a separate de-stemmer, that lives in the vineyard, so the fruit never left the rows. The fruit is allowed to start fermentation in its own time and respond to the rhythm of the season. Therefore the fermentations are driven not only by indigenous vineyard yeast but also the ambient temperatures, extending the vintage influence on the wine itself. Vats are gently hand plunged once per day and then a short maceration is allowed post-ferment for balance and harmony. The young wine is then aged for 15 months in aged oak barrels before being estate bottled, un-fined and unfiltered.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.87

Acidity

4.8

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes