



BENDIGO SINGLE VINEYARD RED SHED 2015 PINOT BLANC

Made in a bone dry, barrel fermented style with full malolactic fermentation. It is very savoury, textural and food friendly.

SINGLE VINEYARD RANGE

Drawing from Gibston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

2015 CENTRAL OTAGO GROWING SEASON

After a very cool spring, flowering in December happened quickly, with lighter yields. Dry, warm conditions through January lead to healthy and even ripening of smaller than average bunches. Sporadic rainfall in February ensured good soil moisture. By March, ripening was progressing as normal with perfect brix levels and slightly higher acid levels. Fruit was harvested clean, with a fine mineral crispness and excellent concentration. The vintage, lighter than normal, shows clear distinction of site and sub region.

VINEYARD

The Red Shed vineyard is a low altitude, relatively flat Bendigo site located below the Dunstan range. It has a gravelly, loess and sand based soil.

WINEMAKING DETAILS

The picking decision is crucial in getting Pinot Blanc in its optimum state, whilst it still holds onto its fresh citrusy acidity and clean flavour. Fruit is handpicked and whole bunch pressed, which lends classic unobtrusive structural purity. From this point on, the wine is left to its own devices - racked into barrel on full solids, it undergoes naturally full primary fermentation and malolactic conversion. After 10 months on full lees, it is racked out and bottled.

AROMA AND PALATE

Pale straw colour, bright. The wine is vibrant, fresh and dry. Floral aromas on the nose combine with talc, orange zest and melon. A racy acidity threads through the palate, leaving a lovely quenching salinity in its wake. Crisp and refreshing, with a mid-palate that will fill out in time, it is beautifully defined.

CELLARING

Best with a few years of bottle age, and able to be cellared over ten years.

HARVEST DETAILS

CLONE

777667

VINEYARD

Red Shed

SOIL

Fine sand over shallow gravel

HARVEST DATE

26/03/2015

BRIX

21.4

TITRATABLE ACIDITY

7.60 g/l

PH

3.16

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

0.19 g/l

TITRATABLE ACIDITY

6.30 g/l

PH

3.13

**CENTRAL OTAGO
HANDCRAFTED WINES**