



GIBBSTON SINGLE VINEYARD

# GLENLEE

## 2016 PINOT NOIR

*Glenlee epitomises the fragrance and intrigue of Gibbston.*

### SINGLE VINEYARD RANGE

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

### 2016 CENTRAL OTAGO GROWING SEASON

Gibbston had an excellent 2016 vintage. Whilst successive cool fronts brought cool, frosty conditions to spring, December flowering was fast and very even, with excellent set. Cool conditions in January slowed growth, but record temperatures in February hastened development. Generally good conditions in March extended through a lovely warm April. Crop loads were slightly up due largely to even, uniform berry size and bunch weights. Flavours were fulsome with lower than normal acid levels, matching lovely low sugar levels.

### VINEYARD

The Glenlee vineyard was planted by Gary Andrus in 2002 to a high density configuration (6,000 vines per hectare). A band of glacial outwash and river gravels fans out through the highest eastern corner of this northfacing site. Here, free draining soil ensures vines are balanced with open canopies, lignified stems and ripe fruit. Glenlee Pinot Noir is drawn exclusively from these vines. The fruit combines fragrance with concentration and structure.

### WINEMAKING DETAILS

Picked in the third week of April, the fruit was notably even with excellent flavour development. The fruit was divided into three fermenters, each with a different proportion of whole cluster (40%, 20%, 0%). Handling in the fermenter was very gentle, with punch downs limited to one per day during active fermentation. After the indigenous fermentation, the wine was pressed and sent to barrel for maturation and natural MLF. After 11 months in French oak, 26% new, the wine was racked into tank and bottled with no fining or cold stabilising.

### AROMA AND PALATE

The beauty of Gibbston threads through this wine. From its delightful fragrance to its wistful lingering thread of tannin, it embodies the site and region. Wild herbs and boyant red fruit aromatics lead into a palate of shimmering, svelte beauty.

### CELLARING

The 2016 Glenlee is wonderful drinking now, and will likely peak in 4-5 years.

### HARVEST DETAILS

#### CLONE

115/777/114

#### VINEYARD

Glenlee

#### SOIL

Shallow loess over schist and gravel/l schist.

#### HARVEST DATE

20/04/2016

#### BRIX

23.5

#### TITRATABLE ACIDITY

7.00 g/l

#### PH

3.35

### WINE ANALYSIS

#### ALCOHOL

14%

#### RESIDUAL SUGAR

0g/l

#### TITRATABLE ACIDITY

5.30 g/l

#### PH

3.64

**CENTRAL OTAGO**  
**HANDCRAFTED WINES**