



GIBBSTON SINGLE VINEYARD

LE MAITRE 2016 PINOT NOIR

Le Maitre is grown from mature vines, planted by Alan Brady in the early 1980's. It is a low production wine made from this historic dry farmed, organic vineyard.

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

Le Maitre comes from Gibbston Valley's original Home Block vineyard at the western entry to Gibbston. The vineyard is not irrigated and has BioGro Organic certification. Soil is shallow loess over a mix of schist and gravel. The vines have a natural balance born from age and a deep root profile. The subregional influence of Gibbston gives the wine transparency and elegance.

WINEMAKING DETAILS

Picked in the fourth week of April, the fruit was in fabulous condition after such a good growing season. A fast, active indigenous fermentation occurred quickly - the wine apparently meant business. After pressing at 25 days, it was drained into 12 barriques (30% new). It spent 11 months being somewhat subdued in nature - its emergence thereafter revealed the intrigue and depths we are accustomed to. Bottled without fining, filtration, or cold stabilisation.

AROMA AND PALATE

Le Maitre unfurls a world of rich tonality that is the domain of mature vine Pinot Noir. A filling breadth of serious and beautiful dimensions greet the nose. The palate is finely balanced; part sumptuous, part tender, part gravelly; dense, yet never ponderous. An evenly modulated finish tilts to the side of the savoury, haunting with its bluesy length.

CELLARING

The 2016 Le Maitre shows character now and will extend these another ten years.

HARVEST DETAILS

CLONE

10-5

VINEYARD

Home Block

SOIL

Shallow loess over schist and gravel/l schist.

HARVEST DATE

22/04/2016

BRIX

23.5

TITRATABLE ACIDITY

8.30 g/l

PH

3.32

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

0g/l

TITRATABLE ACIDITY

5.00 g/l

PH

3.77

CENTRAL OTAGO HANDCRAFTED WINES