



BENDIGO SINGLE VINEYARD SCHOOL HOUSE 2016 PINOT NOIR

High altitude Bendigo site growing Pinot Noir with small bunches, high intensity and coating minerality.

SINGLE VINEYARD RANGE

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

2016 CENTRAL OTAGO GROWING SEASON

The School House vineyard has unique conditions. Whilst sharing the same climatic trends as all Bendigo, its altitude means cooler daytime temperatures, slower ripening and reduced heat summation. The growing season started with successive cool fronts bringing cool, frosty conditions to the Central Otago spring. Escaping the worst of these, School House had a fast even flowering with excellent set within small bunches. Cool conditions in January 2016 slowed growth, but record temperatures in February meant berries and bunches remained small. A relatively cool March and April elongated ripening, ensuring a long extended opportunity for flavour development. Picking began in mid April with very intense fruit across all clones.

VINEYARD

Organically run, the School House vineyard gives spectacular wines - and views. Its North facing slope is located on glacial terrace, 420m above sea level, providing a crucial barrier against frost. Complex glacial sands and schist combine with the slope to ensure low fertility, moderate vine growth, and small concentrated bunches. Cooler temperatures by day elongate ripening, meaning wines gain a remarkable intensity, elegance and perfume.

WINEMAKING DETAILS

Picked at the normal time for the vineyard, typically small, intensely flavoured bunches headed to the winery. We used a range of ferments with most having a high level of whole cluster, ranging from 0 to 100% depending on clone. The fruit's natural intensity drew us back from any undue extraction, with a very gentle cap management employed. After 14-24 days cuvaision, the wines spent 11 months in barrel (% new). The final blend incorporated a higher whole cluster percentage than ever (50%), with the vineyard's maturity beginning to emerge.

AROMA AND PALATE

Typically deeply coloured and alluring, the wine shows dark fruit, anise and mocha aromatics. The palate is sweetly layered with delicate generosity on the front giving way to an intensely structured mid. Firm, yet suavely sculpted back tannins lead the long, sustained finish.

CELLARING

From a high quality vintage, School House Pinot Noir will be beautiful after five years and will comfortably last ten.

CENTRAL OTAGO HANDCRAFTED WINES

HARVEST DETAILS

CLONE

114/115/516/667/777

VINEYARD

School House 350-420m

SOIL

A mix of fine loess, sand, clay and subsoil schist.

HARVEST DATE

16/04/2016

BRIX

24.5

TITRATABLE ACIDITY

7.10 g/l

PH

3.25

WINE ANALYSIS

ALCOHOL

14.5%

RESIDUAL SUGAR

0g/l

TITRATABLE ACIDITY

5.20 g/l

PH

3.66