



## GV COLLECTION 2016 PINOT NOIR

*From a blend of sites, multiple ferments go into the GV Pinot, creating a complex, age worthy wine.*

### GV COLLECTION

Drawn from premium Bendigo and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

### 2016 CENTRAL OTAGO GROWING SEASON

Whilst a successive cool fronts brought cool, frosty conditions to the Central Otago spring, the vintage saw generally warm conditions. Flowering was fast and very even, with excellent set. Cool conditions in January 2016 slowed growth, but record temperatures in February hastened development. March and April had sporadic rain events, that elongated ripening, ensuring a long extended opportunity for flavour development. Crop loads were slightly up due largely to even, uniform berry size and bunch weights. Picking began in mid March, with most vineyards being picked on schedule in early to mid April. Flavours were fulsome with lower than normal acid levels, matching lovely low sugar levels.

### VINEYARD

Four Bendigo vineyards (95%) and 1 Gibbston (5%). Bendigo provided structure and weight, Gibbston fragrance.

### WINEMAKING DETAILS

5 vineyards provided handpicked fruit, divided into 18 different ferments. A mix of styles and percentages of whole cluster was used, ranging from long macerations to short, with 0-100% whole cluster. The wines were pressed individually, and spent 10 months in French oak, 20% new.

### AROMA AND PALATE

The wine speaks of 2016, with a beauty and silky elegance. Delicate yet full red colour. A tender bouquet with pretty florals and red fruit settles over some intriguing spice. The palate is suffused with beauty, draping itself languidly over thread of finely honed structural components.

### CELLARING

This wine is approachable now and excellent over the next five years.

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### HARVEST DETAILS

#### CLONE

5,6,115,667,777

#### VINEYARD

4 Bendigo, 1 Gibbston

#### SOIL

A mix of fine loess, clay and subsoil schist.

#### HARVEST DATE

26/3/2016 to 21/4/2016

#### BRIX

23.5 - 24.5

#### TITRATABLE ACIDITY

5.5 - 7 g/l

#### PH

3.2-3.3

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### WINE ANALYSIS

#### ALCOHOL

14%

#### RESIDUAL SUGAR

Dry

#### TITRATABLE ACIDITY

5.60 g/l

#### PH

3.69

**CENTRAL OTAGO  
HANDCRAFTED WINES**