



BENDIGO SINGLE VINEYARD

SCHOOL HOUSE

2015 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.

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

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 in peak condition in the second week of April, typically small, intensely flavoured bunches were directed to a number of open top fermenters. A range of whole clusters were included, from 0 to 100% depending on clone. After 14-28 days cuvaison and pressing, the wines spent 10 months in barrel (38% new).

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.

HARVEST DETAILS

CLONE

114/115/516/667

VINEYARD

School House 350-420m

SOIL

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

HARVEST DATE

9/04/2015

BRIX

24

TITRATABLE ACIDITY

7.00 g/l

PH

3.30

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

0g/l

TITRATABLE ACIDITY

5.70 g/l

PH

3.60

CENTRAL OTAGO HANDCRAFTED WINES