



RESERVE

2015 PINOT NOIR

Since its first release in 1995, the Reserve Pinot Noir has won consistent acclaim. A wine with superb elegance and length.

RESERVE RANGE

The Reserve Pinot Noir is a vineyard selection made from low yielding rows in select sites.

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 subregion.

VINEYARD

The 2015 Reserve combines 2 premium sites from Bendigo. All measures are taken in the vineyard to create the best conditions for grape growing - organically run vineyards, low crop levels, and intensive management producing the best possible outcome.

WINEMAKING DETAILS

Fruit was picked in excellent condition in early April. Fermented in small open top fermenters, each with a mix of whole cluster percentages, the wine was pressed into French oak barriques (33% new). The wine spent 11 months in barrel, before being bottled unfinned, unfiltered, and without cold stabilisation.

AROMA AND PALATE

Deeply coloured, with an intense red - purple depth. The wine is silky and refined, with immaculate lines. A mix of red and dark fruit on the nose, with a darker, spicy moccha character as well. These characters resonate through the palate, which gives fruit that has lovely generosity and flow. Concentrated, long, and beautifully shaped.

CELLARING

The Reserve Pinot Noir can be cellared up to 20 years.

HARVEST DETAILS

CLONE

6, 667, 777

SOIL

A mix of fine loess, clay and subsoil schist.

HARVEST DATE

7/04/2015, 9/4/2015

BRIX

24

TITRATABLE ACIDITY

7 g/l

PH

3.30

WINE ANALYSIS

ALCOHOL

14.5%

RESIDUAL SUGAR

0 g/l

TITRATABLE ACIDITY

5.70 g/l

PH

3.65

**CENTRAL OTAGO
HANDCRAFTED WINES**