



## BENDIGO SINGLE VINEYARD

# RED SHED 2016 PINOT BLANC

*An intriguing textural wine, dry with a refreshing crispness.*

## 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

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

The Red Shed vineyard is a relatively warm, flat Bendigo site located below the Dunstan range. 230m above sea level, it has a gravelly, loess and sand based soil.

## WINEMAKING DETAILS

Picking Pinot Blanc at the optimum time is critical in order to preserve its freshness and citrusy acidity. The fruit is hand picked and whole bunch pressed. Racked into barrel on full solids, it undergoes a natural full primary fermentation and malolactic conversion. After 10 months on lees, it is racked out and bottled. The process encourages maximum complexity within a classic framework.

## AROMA AND PALATE

Pale straw colour, bright. The wine is vibrant, fresh and dry. Floral aromas on the nose combine with chalk, lemon zest and melon. Whilst gently full bodied, its racy acidity threads through the palate leaving a lovely quenching salinity in its wake. Crisp and refreshing and dry, it is a beautifully poised wine.

## CELLARING

Good now, becoming richer with a few years of bottle age.

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## HARVEST DETAILS

### VINEYARD

Red Shed

### SOIL

Fine sand over shallow gravel .

### HARVEST DATE

24/03/2016

### BRIX

22.7

### TITRATABLE ACIDITY

7.90 g/l

### PH

3.2

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## WINE ANALYSIS

### ALCOHOL

13.5%

### RESIDUAL SUGAR

2 g/l

### TITRATABLE ACIDITY

5.90 g/l

### PH

3.26

**CENTRAL OTAGO  
HANDCRAFTED WINES**