

QUARTZ REEF

CENTRAL OTAGO

PINOT NOIR 2014

SINGLE VINEYARD

The deep warm colour is inviting with perfumed ripe pinot aromatics, stylish and emotional. The vibrant palate has good body with spicy minerality that holds defined tannins of Bendigo intensity.

VINEYARD

This wine is from our Organic, Biodynamic Certified Estate vineyard located in the Bendigo sub-region of Central Otago. The vineyard was planted in 1998 after careful site selection. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation of 217 – 264 metres, on 44.55° south.

VINTAGE

The 2014 Vintage started with the mild winter of 2013. This meant warmer soils than normal and led into an early bud burst for the vines with good even early season canopy growth. Snow falls in October meant we were on high frost alert. November was relatively wind free, warm and dry which set up for good flowering. Veraison started as per normal however slowed with some cooler temperatures in February. Harvest weather was mild and consistent bringing into the winery a good clean crop.

WINEMAKING

All grapes were hand-picked from the 21st to 25th March. Each clone was small batch vinified with a small percentage of whole cluster per ferment. Cold Soaked for up to 7 days before indigenous yeast fermentation kicks in. Gentle plunging each day, followed by post maceration of up to 12 days to ensure optimum fruit & tannin balance. Drained straight to French oak barriques (28% new) where the wine ages for 11 months during which wild malolactic fermentation occurs.

The winemaking was very much in keeping with the traditional practices of the Old World. The winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

TECHNICAL

3.71 pH, 5.0 g/L TA, 14.0% Alcohol
Clones: 10/5, 5, 115, 667, 777 & Abel
Bottling Date: 9th September 2015
Ageing Potential: 6 – 9 years

