

QUARTZ REEF

BENDIGO ESTATE

“HIELO Y FUEGO” 2014 PINOT NOIR - SINGLE FERMENT



“Designed for cellaring this Central Otago red is estate grown on a steep, north-facing, “seriously warm” site at Bendigo. The 2014 vintage was matured for 15 months in French oak barriques. Deeply coloured, it is a powerful, full-bodied wine, with concentrated, youthful cherry, plum and spice flavours, ripe, complex and savoury, excellent harmony and a sense of real potential” Review from Michael Cooper, 2017.

Deep red in colour with intense aromatics. Full-bodied and complex with rich flesh and fine tannins. Bendigo ripeness on the palate with concentrated cherry and spice.

VINEYARD

From our Biodynamic Demeter Certified Bendigo Estate vineyard; with a vine density of 5,000 - 8,000 plants per hectare on grafted pinot noir clones, planted in 1998.

The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation from 217 – 264 metres, on 44.55° south. Selected from the mid-section of the vineyard Blocks 7 & 12: Clone 115 & Abel on various rootstock.

VINTAGE

A cool start to October stalled growth which then shot away with a dose of rainfall in early November coupled with a really warm spell. A very calm spring from a wind perspective and good temperatures during flowering and fruit set. Late in December the temperatures cooled down for about 6 weeks until the end of January (one of the coldest on record). The season picked up some heat in the latter part of summer with a warmer and drier than average autumn. The overall fruit quality is good across all sub-regions due to the low late season rainfall.

WINEMAKING

Hand-picked 26th March, 20% whole bunch, left for 6 days cold soak before indigenous yeast fermentation kicked in, peaking at 31°C. Gentle hand plunging throughout ferment, followed by post-fermentation maceration of 11 days to ensure optimum tannin balance. Total time on skin; 24 days. Pressing directly into selected French oak barrique; of which 42% new and 58% three years old. The wine underwent natural malolactic fermentation in spring and bottled 20th August 2015, without fining and filtration. The winemaking was very much in keeping with the traditional practices of the Old World. Winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

TECHNICAL

pH: 3.68, TA: 4.8g/l, Alc: 14.0%
Clones: 115 & Abel
Ageing Potential: 7 – 10 years