

ON GIANTS' SHOULDERS

PINOT NOIR 2019

Alcohol	13.9%
pH	3.60
T.A.	5.8g/L
Harvest brix	22.5 - 24.5

Harvest	14.03.19 - 21.03.19
Bottled	September 2020
Bottles Produced	1705
Cellaring	8-9 years

VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

VITICULTURE

A mixture of clones, 10/5, Abel, UCD5 and 828 planted in 1982, 2000 and 2011 respectively. Our intention in the vineyard is to produce florally expressive Pinot noir with excellent structure and finesse on the palate. To do this we undertake a very rigorous viticultural regime, substantial shoot positioning, bunch thinning and green thinning, shoulder removal, and limited leaf removal. Meticulous hand picking and berry selection occurs during harvest. All vineyard work is undertaken by our dedicated family members, friends and community.

SEASON

The 2019 season will be defined by a cool, wet spring followed by an intensely warm and dry Summer. The season started with cold frosts that affected many growers in the region. What followed was a very wet spring, giving us powerful canopy growth. A cool period over flowering reduced bunch size. In late December and switch was flicked and the region went into a period of warmth and high sunshine, which caused a rapid period of ripening. This followed through to harvest which was stress-free, delightful and dry.

WINEMAKING

Hand harvest and hand sorting in the vineyard took place from the 14th March through 21st March. In the winery, grapes were processed, with an average 42% whole cluster retained in the fermenter. Minimal additions of sulphur at crush allowed for a short 3-day preferment maceration at ambient temperature. A portion of the grapes underwent carbonic maceration, prior to fermentation starting utilising naturally occurring yeast. Ferment completed at warm temperatures with a total cuvaision of 25 - 26 days prior to pressing. The wine was settled before transferring to French Oak (20% new) for 12 months, where spontaneous MLF occurred. Coopers included Saint Martin, Francois Freres, Chassin, and Sylvain. Blended in April 2020, the wine was settled for five months, prior to bottling in September without fining or filtration.

