

toa Central Otago Pinot Noir 2016

Region

Central Otago personifies winegrowing on the *edge*.....The wine growing area is inland, with a distinctly Continental climate, high in elevation, with devastating Spring frosts, followed by short hot summers and the growing season finishes with the very real possibility of early Autumn frosts. However, having said that, outside of Burgundy (the traditional home of Pinot Noir) Central Otago is arguably *the* finest region in the world to successfully grow high quality and distinctive Pinot Noir. A very fickle grape variety, Pinot Noir can only be grown successfully in a small and exclusive number of regions around the world. As well as being an exceptional place to grow Pinot Noir *Central* (as it is called by the locals) is also a region of amazing beauty with glorious alpine lakes, fast flowing rivers and soaring snowcapped mountains that are both enjoyed by skiers in winter and climbers and trampers (hill walkers) over summer. Central Otago is simply *stunning*.

Vineyard

The grapes for this wine were grown right in the heart of the *Central* region. A mixture of Dijon clones, the vineyard is planted in a very low rainfall area of 20-30cm per annum with semi-arid soil which promotes vines with a small canopy, deep roots, resulting in small concentrated berries with maximum colour and flavour.

Vinification

All grapes were hand picked over an extended period of time from 26 April through to 10 May 2016. This extended harvest allowed us to pick block by block as the grapes reached maximum flavour and maturity. The grapes were then destemmed, crushed and then cold soaked for almost a week. When fermentation began the must was hand plunged in small open top fermenters before being pressed off into French oak barriques for nine months maturation, prior to blending, fining and bottling.

Tasting Notes

Deep rich ruby colour. Dark and brambly with ripe spice and plum characters, concentrated and firm. Full bodied yet supple with real depth and complexity.

Technical

Brix at Harvest; 23-23.8 Alc; 13.4% RS; <1gm/litre TA; 5.1g/litre

