



## 2014 Hawkes Bay Pinot Noir



### **Vineyard location:**

Fruit sourced from the Esprit Vineyard and Mangaorapa Stations. These two vineyard sites are situated significantly south and inland of the Heretaunga Plains. Soil types include argylite, sandstone, limestone and sandy loam.

### **Variety:** 100% Pinot Noir:

Clones are Abel, 115, 667, 777, MV6

### **Harvest Detail:**

11<sup>th</sup> March to 11<sup>th</sup> April

### **Bottling Detail:** Dec. 2014

Alcohol	13.0 %
Titrateable acidity	5.3 g/l
pH	3.73
Residual sugar	< 1.0 g/l

**Winemaking:** 2014 was a very warm season in Hawkes Bay with a typically dry, late Summer and early Autumn. Gentle handling of the fruit from harvesting through to the fermentation process helps retain the fresh primary fruit aromas typical of the variety. Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation.

Approximately 20% of the fruit was fermented as whole bunches including traditional foot stomping in open top fermenters. This component aids in the retention of freshness and complexity. Maturation in the cellar was for 8 months in a combination of small 228l barriques and stainless steel tanks.

**The Wine:** Primary aromas of fresh raspberry, plum and brambly spice are evident. The wine shows soft, velvety tannins and will develop complex forest-floor and earthy characters with bottle age.

Superb with salmon, poultry and game dishes.

Drink 2015 to 2018.