

2015 PINOT NOIR



WINEMAKING NOTES

The Pinot Noir was grown on the heavier soils on the upper terrace of Askerne Vineyard. The fruit was harvested on the 8th April at around 24 brix. It is predominantly 667 & 777 clones with Abel, 5 and 10/5.

It was fermented in tank then aged for 10 months in French oak barriques (30 % new)

ANALYSIS

PH 3.76
TA 5.5 g/l
Alcohol 14 %

TASTING NOTES

Using traditional winemaking techniques for Pinot Noir has enabled us to produce a wine that expresses its sense of place. Soft red berry fruits along with toasty and savoury spice notes capture the aromatic profile. The palate is broad and silky smooth.

Drink now or cellar for three to four years.

AWARDS

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4 Stars Cameron Douglas
3½ Stars Wine Orbit
3 Stars Raymond Chan