



Harvest Dates
April 10 -16th
Brix at Harvest
23.6 average
Analysis at Bottling
pH 3.79
T.A. 5.2g/l
Residual Sugar Dry
Alcohol 13.5%

WINEMAKER'S VINTAGE REPORT

The 2014 vintage at Bannockburn, Central Otago was, after a number of challenges, excellent. It began early with ideal, warm bud burst in spring, scared the pants off us with a frosty October and then warmed through November into one of the best ever flowerings in December. The weather turned in January with a little rain, however, from veraison in February to harvest in April it remained cool and dry, allowing for slow, even ripening.

Overall impressions are of a vintage similar to 2010; which if you remember has turned out some superb wines.

PINOT NOIR PROFILE

All fruit is grown with tender loving care, cropped low for optimum flavour profile and hand harvested. The fruit is destemmed without crushing and each parcel transferred into separate small open top fermentors for a period of cold soaking before fermentation with regular hand plunging of the cap, then varying post fermentation warm soaking before pressing off to barrel. The wine is then matured in French oak barriques for 14 months before blending.

TASTING NOTES

Sweet flavours of cherry, black Doris plum, wild thyme, cinnamon and truffle -so alluring; you can't wait to take that first sip!

To taste it does not disappoint; sweet black cherry, exotic spices, subtle smokey oak and ripe full, yet rounded, mouth filling tannins. So drinkable, yet showing everything you desire for long cellaring enjoy!

John Forrest
Winemaker/Owner

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