

Charles Wiffen Pinot Noir 2018



WINEMAKING NOTES

The Charles Wiffen Pinot Noir Block was first planted in 2002. The clones planted are 115, 667 and 10/5, each bringing strengths of clonal selection to the final blend. The vineyard is spur pruned to achieve a maximum crop load of 8.5 tonnes per hectare.

The fruit is handpicked into ½ tonne bins, which are placed into refrigerated 20 foot containers and set to 2 degrees and then transported to Auckland. The fruit arrives cold, allowing for a prolonged cold soak pre fermentation. The must has a warm fermentation peaking at 32 degrees, and then a warm post fermentation.

Post pressing the wine is transferred into selected French barriques, where it ages for 10 months, undergoing malolactic fermentation. 25% of the oak is new.

WINE ANALYSIS

Brix 24

Alcohol 13.5%

pH 3.65

Total Acidity 6.2g/L

RS 1.2g/L

TASTING NOTES

Deep brick red in colour, this wine exudes aromas of cherry, red currant, cigar box and chocolate, with hints of toasty oak. The palate exhibits similar flavours with the addition of fine tannins and liquorice, with a warm spicy finish.