

ON GIANTS' SHOULDERS

PINOT NOIR 2016

Alcohol	13.5%
pH	3.65
T.A.	5.8g/L
Harvest brix	22.5 – 23.8

Harvest	29.03.16 – 18.04.16
Bottled	August 2017
Bottles Produced	4278

VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

VITICULTURE

A mixture of clones, 10/5, Abel, UCD5 and 828 planted in 1988, 2000 and 2011 respectively. Planting densities reflect their era, with the old vines planted at 2,222 vines/ha and the newer vines planted at a density of 4,545 vines/ha. Our intention in the vineyard is to produce florally expressive Pinot noir with excellent structure and finesse on the palate. To do this we undertake a very rigorous viticultural regime, minimal irrigation, substantial shoot positioning, bunch thinning and green thinning, shoulder removal, and limited leaf removal. Meticulous hand picking and berry selection occurs during harvest. Where possible, all vineyard work is undertaken by our dedicated family members, friends and community.

WINEMAKING

Hand harvest and hand sorting in the vineyard took place from the 29th March through 18th April. In the winery, grapes were crushed, with an average 35% whole bunch retained. Minimal additions of sulphur at crush allowed for 3 – 6 day preferment macerations. Ferment started naturally and completed at warm temperatures, total cuvaison of 21 – 27 days prior to pressing. Matured for 12 months in 30% new oak, with coopers including Francois Freres, Chassin, Saint Martin and Sylvain. Blended in April 2017, the wine was settled for four months, prior to filtration and bottling in August.

