

ON GIANTS' SHOULDERS

PINOT NOIR 2018

Alcohol	13.1%
pH	3.67
T.A.	5.5g/L
Harvest brix	22.0 – 23.5

Harvest	14.03.18 – 19.03.18
Bottled	September 2019
Bottles Produced	1500

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 1982, 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, 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 14th March through 19th March. In the winery; grapes were processed, with an average 57% whole cluster retained in the fermenter. Minimal additions of sulphur at crush allowed for 3-day preferment maceration at ambient temperature. Ferment started naturally and completed at warm temperatures, with a total cuvaison of 23 days prior to pressing. Matured for 12 months in 20% new oak, where spontaneous MLF occurred. Coopers included Saint Martin, Francois Freres, Chassin, and Sylvain. Blended in April 2019, the wine was settled for five months, prior to bottling in September without fining or filtration.

