

RKV Reserve Pinot Noir 2018

AMISFIELD



GROWING SEASON

Budburst in early October was normal, however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. A handful of storm events in February still could not halt the rapid ripening of the grape berries and our team started harvest in the first week of April.

VINEYARD

A truly exceptional single block wine, cropped at low levels and grown on a 2Ha block called Rocky Knoll. These vines grow on a north and south facing knoll where the Lochar soils are gravelly with a very thin layer of loose sandy loam. This naturally produces smaller berries and lower yields.

WINEMAKING

Hand harvested and fermented naturally with a portion of whole cluster. Some parcels of fruit fermented within the vines from which they grew. Total time on skins is between 25 and 30 days after which the wine was pressed off and matured in 30% new French oak for spontaneous malolactic fermentation. The wine was racked and returned once before being bottled unfinned and unfiltered at our winery in November 2019.

TASTING NOTES

Complex and concentrated with notes of dense dark fruits, a distinct savouriness with hints of umami/soy character and a charry spicy oak lift. A generous palate offers richness up front that is focussed and pulled into line by the lovely powdery tannins as result of the warmer vintage. A wine of exceptional concentration, drive and length.

HARVEST COMPOSITION

Brix 23.80 - 24.40
pH 3.20
Titratable Acidity 8.00 g/L

WINE COMPOSITION

Residual Sugar <1.00 g/L
Titratable Acidity 5.60 g/L
Alcohol 14%

Vine Age
19 years (planted 1999)

Clone
115, 667, 777

CENTRAL OTAGO