

Pinot Noir 2022

AMISFIELD



GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

VINEYARD

Grown across the Estate with vines planted in the Waenga silty loam soils of our lower terraces and the more gravelly Lochar sandy loams of the blocks beside the winery. Certified Organic since 2021.

WINEMAKING

Hand-harvested fruit was ambient-soaked for four to five days before fermentation began. Gentle, selective timing of hand-plunging and pump overs during fermentation helped to extract the delicate skin and seed tannins. Approximately 15% whole-bunch clusters were included in some of the ferments. After fermentation we tasted the wines frequently to assess the tannin development prior to transfer to barrel where maturation took place for 15 months in French oak. Vegan friendly.

TASTING NOTES

Highly aromatic with bright cherry and redcurrant, lifted red fruits coupled with savoury spice and dried herb offer an alluring and enticing nose. The palate is elegant and refined with fruit intensity matched with a supple and silky tannin structure.

HARVEST COMPOSITION

Brix 23.20 - 24.50
pH 3.04 - 3.21
Titratable Acidity 7.50 - 9.70g/L

WINE COMPOSITION

Residual Sugar <1.00 g/L
Titratable Acidity 5.40g/L
Alcohol 14%

Vine Age
15-23 years (planted 1999-2007)

Clone
667, 115, 777, UCDS & UCD6, Abel

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO