

Breakneck Reserve 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

Over the years of growing on our Estate we have been impressed with the evolution of our block 7C and block 7 Pinot Noir vines which are growing in the Lochar sandy loams soils with subsurface midrow irrigation and cover crops. This is our 7th release of a barrel selection from this site and is Biogro certified organic.

WINEMAKING

Clean low yielding Pinot Noir fruit was handharvested and fermented in small batch open top fermenters. Whole bunch fermentation comprised of roughly 25% of the blend with time on skins spent between 20 and 32 days. The wine was aged in 30% new french oak barriques for a period of 16 months, undergoing a natural spring time malolactic fermentation. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Showcasing classic block 7C and 7 fruit intensity underpinned by a complex savoury streak. Cherry and red fruits combine with spice, nutmeg and peppercorn on the nose, leading to a silky mouthfilling palate with greath depth, fine tannin and a long finish.

HARVEST COMPOSITION

Brix 23.40 - 24.10
pH 3.20
Titratable Acidity 8.50 - 9.50 g/L

WINE COMPOSITION

Residual Sugar <1.00 g/L
Titratable Acidity 5.00 g/L
Alcohol 14%

Vine Age

15 - 21 years (planted 2001 - 2007)

Clone

667, 777, Abel

BioGro 5591
SWNZ Winery ID 1301



PISA, CENTRAL OTAGO