

**Alc** 14.33%      **pH** 3.62      **TA** 5.36g/l

## SEASON SUMMARY

The 2014 growing season began well with good moisture levels in the soil from winter. A cool start to October stalled shoot growth, but rainfall in November and a warm spell allowed the vines' growth cycle to resume.

From late December until the end of January, unseasonal cool conditions prevailed. Fortunately, temperatures rose in February and led to a warm and dry autumn.

Harvest dates were around 7-10 days ahead of normal, ranging from March 28th to April 12th. The grapes for Te Wahi were handpicked between April 7th and April 14th.

## KEY VINEYARDS

Te Wahi is truly a Central Otago Pinot Noir, created from the fruit of two contrasting vineyards. Northburn is steep and hilly, with terraces of unforgiving, rocky glacial soils. It creates wines of structure and intensity. Calvert is more gentle, situated on the rolling terrain of an ancient lake bed. Its silty, loamy soils and gentle slopes create wines of opulence and elegance.

## WINEMAKING & BLENDING

The grapes for Te Wahi 2014 were predominantly de-stemmed into open-top fermenters, with 10% whole-bunch inclusion. The grapes underwent a five-

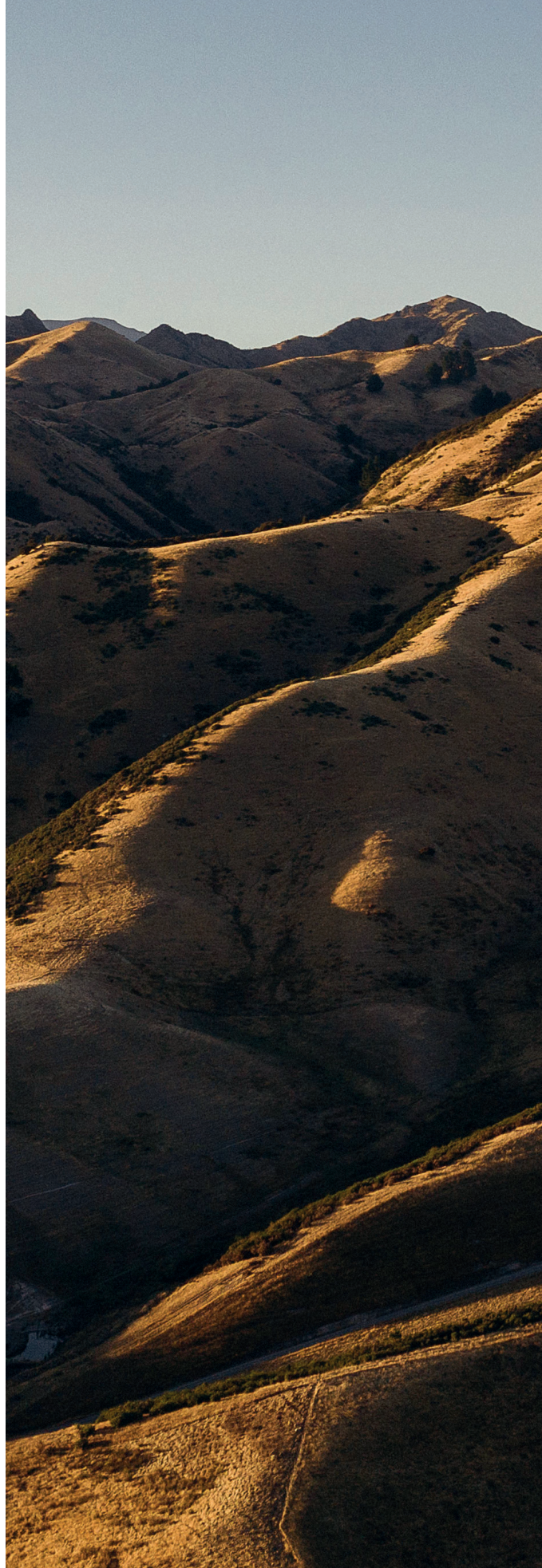
day cold soak before the start of wild yeast fermentation. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 32 degrees Celsius. Total skin contact time ranged from 17 to 22 days, with the pressing date determined by taste.



**NOSE:** Our 2014 Te Wahi Pinot Noir is focused and complex. The nose leads with red and black cherries, black plum and rich Christmas cake spices. As the wine unfolds, smoky flint and floral flavours appear.



**PALATE:** The youthful palate of sweet fruit is framed by bright acidity, balanced by a supple, velvety texture and firm tannin structure. The finish is long and rewarding.



Te Wahi  
2014