| Alc	pH	TA
13.5%	3.58	5.47 g/l

SEASON SUMMARY

The 2017 growing season began with ideal spring conditions and warm temperatures. Cooler weather arrived during flowering, which led to a naturally reduced crop and smaller bunches. The cool weather stayed with us into January, but the fruit developed well and ripened early in the warm February conditions thanks largely to fastidious canopy management. Conditions over harvest were settled, which meant the fruit could be picked at the optimum time. The good weather allowed the fruit to mature slowly, leading to supple and ripe tannins.

We hand-picked the grapes between the 3rd and 27th of April. Sugar levels ranged from 22.4 to 24.5 Brix.

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.
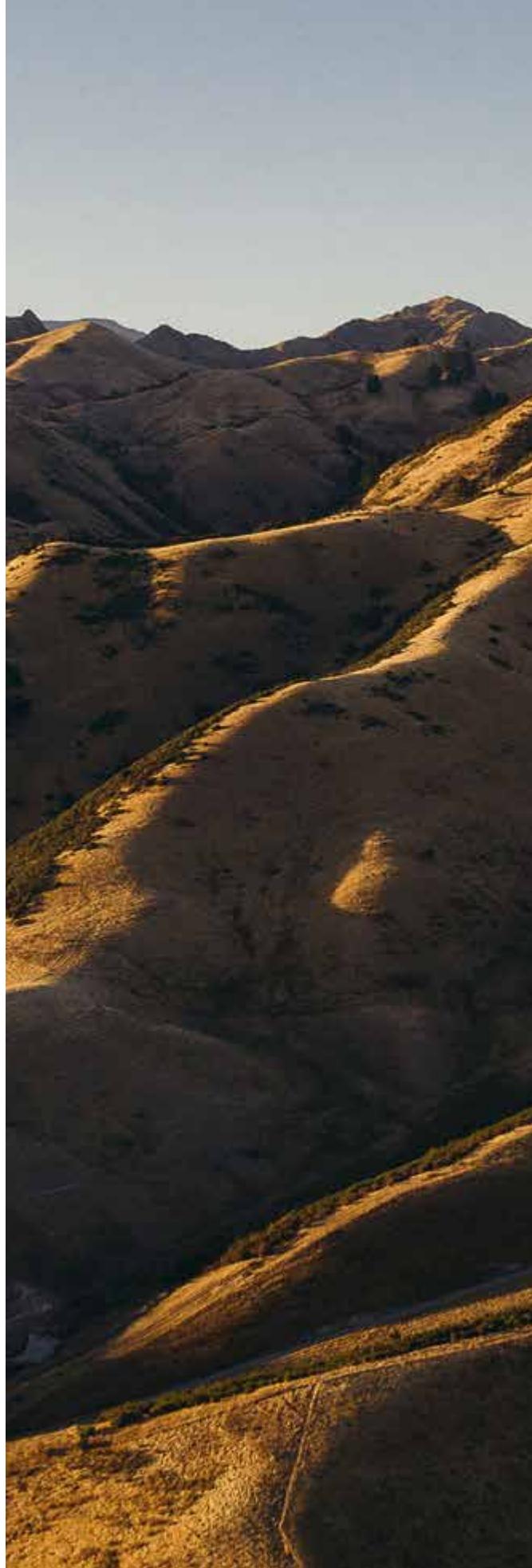
WINEMAKING & BLENDING

The grapes for Te Wahi 2017 were predominantly de-stemmed into open top fermenters, with 15% 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 30 degrees Celsius. Total skin contact time ranged from 17 to 25 days, with the pressing date determined by taste. After 12 months of barrel-ageing in French Oak barriques - of which 30% were new - the wine was bottled on the 3rd of July 2018.

NOSE: The 2017 Te Wahi Pinot Noir is dark and intense. The nose is dusky brambles, wild strawberries and hints of violets.

PALATE: The palate is elegant, with damson and hedgerow fruit underpinned by dense tannins and vibrant freshness. This is a sophisticated Pinot Noir, with balance, clarity and a long, focused finish.

Te Wahi
2017