Alc pH TA 13.51% 5.06 g/l

SEASON SUMMARY

The 2019 growing season began with a series of frosts and a cool spring that impeded flowering somewhat. However, from December, summer temperatures warmed things up and January and March were hot, with a brief reprieve in February that prevented maturation from racing away. Good canopy and crop management ensured a balanced crop and the fruit was all picked in great condition.

We hand-picked the grapes between the 3rd and 10th April.

KEY VINEYARDS

Te Wahi is a true expression of Central Otago Pinot Noir, created from the fruit of two contrasting vineyards: Northburn and Calvert.

Northburn sits on the steep, hilly east bank of Lake Dunstan. The vines here spread across terraces of unforgiving, rocky, glacial soils. Helped by the large diurnal shifts of warm days and cool nights, these soils produce fruit of great structure and intensity.

Calvert, on Felton Road in Bannockburn, sits in the silty, loamy soils and rolling terrain of an ancient lake bed. Calvert produces opulent, elegant and sweetly-scented fruit.

These complementary vineyards work together to deliver a beautifully balanced wine.



WINEMAKING&BLENDING

The grapes for Te Wahi 2019 were predominantly de-stemmed into open-top fermenters. The grapes underwent a five-day cold soak before starting wild yeast fermentation. Cap management consisted of plunging between one and four times daily, with maximum fermentation temperature of 30 degrees Celsius. The wine was on skins for approximately 17 days, with the pressing date determined by taste. After 12 months of barrelageing in French oak barriques, of which 30% were new, the wine was bottled in July 2020





NOSE: The 2019 Te Wahi Pinot Noir is dark and concentrated, with notes of boysenberry, florals and subtle spice on the nose.



PALATE: The palate is dense, with rich plum and hedgerow berry fruit balanced by a juicy freshness that interplays with the fine tannins to create a balanced and elegant impression. The finish is long, with moreish notes of dark chocolate and blackcurrant.



Te Wahi