



## 2018 Reserve Pinot Noir (Sustainable) Central Otago New Zealand

### Harvest & Winemaker's notes:

The continental Central Otago climate is one of extremes – the fiercely cold nights and long, warm summer days allow the black queen to display pure, vibrant fruit. From vineyards in Alexandra and Cromwell, the fruit was handpicked from a mixture of traditional Pinot Noir clones 777, 115, Abel and 667. The wine was handplunged and 20% whole bunches added back to the ferment. The wine was then matured with French oak for 4 months.

### Winemakers:

David Clouston & Sanna Stander

### Tasting notes:

With dark purple hues, this savoury pinot noir releases lifted ripe fruit and glazed cherry aromas with hints of smoke, boysenberry, stewed rhubarb and star anise. The palate is full of dark fruit flavours that fade to savoury notes. Soft acidity and plush tannins contribute to a glossy mouth feel and a smooth, slightly peppery finish.

Pair with crispy duck pancakes, pulled pork and chargrilled steak or venison.

When to drink: 2018 - 2022

SOILS	Alluvial & loessial soils formed from schist & greywacke rock
ALCOHOL	13.5%
T.A	5.1
BRIX	24
PH	3.63
HARVEST DATES	Mid - late March