

Wild Earth

W I N E S
C E N T R A L O T A G O

Wild Earth Pinot Noir 2014

Bottling Date: 24 July 2015

Winemaker: Peter Bartle

Awards

Gold - NZ International Wine Show 2016

Gold - International Wine Challenge 2017, London

Vineyard Notes

The growing season started off well with good soil moisture left over from winter. A cool start to October stalled growth, but a dose of rainfall coupled with a warm spell helped growth improve immensely in November. A very calm spring in regard to wind, and consistently warm temperatures during flowering and fruit set made for an excellent start to crop growth.

Late in December the temperatures cooled down for about 6 weeks until the end of January (one of the coldest on record). The season picked up some heat in the latter part of summer with a warmer and drier than average autumn.

Harvest kicked off a little earlier than average. The overall fruit quality is good across due to the low late season rainfall.

Winemaking Notes

The fruit (Pinot Noir clones 777, 10/5, 115, 667 & 114) was hand harvested on 25 March 2014 until 11 April 2014. The fruit was destemmed into five stainless steel tanks, before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French oak barriques for approximately 12 months of which 29% is new oak.

This wine is a blend of 5 lots out of a total of 10 lots, with 100% of the fruit coming from a Bannockburn vineyard.

Alcohol: 14.5%

PH: 3.53

TA: 6.2g/L

Tasting Notes

Deep purple with purple hues. Perfumed on the nose with dark cherry and plum aromas together with violets and savoury leather, mushroom and smoky char. Concentrated, sweet plum and black cherry flavours on the palate together with spice, leather and hints of oak char. A complex, medium bodied wine which has ample fine grained tannins together with a touch of minerality on the long finish.

