

Wild Earth

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

Wild Earth Pinot Noir Reserve 2012 Earth & Sky

Bottling Date: 24 January 2014

Winemaker: Peter Bartle

Awards

Silver - International Wine Challenge 2017, London

Vineyard Notes

The 2012 growing season started early with a warm spring. November was wet creating intensive shoot growth. December this year was one of the hottest and driest on record in Central Otago. Fruit-set and flowering this month was perfect. From here the season slowed with a cooler summer, snowing down to 700m twice in January. Lots of rain in February threatened the crop and controlling disease pressure at this stage was highly labour intensive. Bunches were thinned to rebalance the vines, and leaf plucking occurred to open the canopy. From the first week in March we saw classic Central Otago weather, hot dry days with cold nights. Yields in the resulting crop were right on target, and bunches were disease-free and uniform.

Winemaking Notes

The fruit (Pinot Noir clones 777 & 10/5) comes from Bannockburn vineyards and was hand harvested on 13 & 19 April 2012 respectively. The fruit was destemmed into two stainless steel tanks to undergo a period of cold soak, before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French oak barriques for approximately 16 months, of which 34% was new oak. This wine is comprised of a 50/50 blend of the two best lots.

Alcohol: 14.3%

PH: 3.63

T.A: 5.25g/L

Residual Sugar: dry 0.72 g/L

Tasting Notes

The wine has a nice purple colour with purple hues. Perfumed dark cherry and plum fruit on the nose with spice, leather and chocolate, together with a hint of char. Rich and concentrated flavours of dark fruit with hints of spice, leather and coffee along with some toasty oak on the palate. A complex, structural wine with ample fine grained tannins and a long, lingering finish.

