

# Wild Earth

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

## Wild Earth Pinot Noir 2014 Special Edition

Bottling Date: 23 January 2015

Winemaker: Peter Bartle

### Awards

Silver - 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

We've selected clones 5 and 115 to produce this first 'Special Edition' Pinot Noir. The fruit was hand harvested on 21st and 27th March 2014. The fruit was destemmed into stainless steel tanks before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French oak barriques for 7.5 months of which approximately 24% was new oak.

Alcohol: 13.6%

PH: 3.56

TA: 5.49g/L

### Tasting Notes

Vibrant purple with pink hues. Perfumed on the nose with red and black cherry fruit, violets, spice and dried herbs with a touch of vanilla and smoke. Lush, supple red fruit on the palate with leather, tobacco and hints of chocolate. This wine has ample silky, fine grained tannins, a fresh and vibrant acidity and a long mineral finish.

