

Wild Earth

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

Wild Earth Pinot Noir 2015

Bottling Date: 1st April 2016

Winemaker: Jen Parr

Vintage Notes

The 2014/15 growing season was cooler with frosts challenging growers in both spring and late autumn. Summer was relatively dry with good periods of warm days and cool nights. Pinot Noirs from this vintage are elegant and pure, highlighted by exceptional fragrance and grace.

Winemaking Notes

This wine is a single vineyard Pinot Noir from a highly awarded site in Bannockburn. The fruit was hand harvested at optimal ripeness with harvest dates ranging from early to mid-April 2015. Six ferments went into the blend ranging from 0-30% whole bunches per fermenter with the resulting blend having around 20% whole clusters with a total time on skins ranging from 3 to 4 weeks which aids the tannin structure and aromatics of the wine. The wine was aged in fine grain French oak: 25% new oak, 40% one-year oak and 35% in 2-5 year-old French oak barriques for approximately 12 months. The winemaking intention was for transparency in order to showcase the great personality of this Bannockburn site in a vintage that is truly elegant and graceful.

Alcohol: 14.3%

PH: 3.71

TA: 5.5g/L

Tasting Notes

A bright garnet colour with aromas of cherry, plum, thyme, wild flowers and sage. This enticing Pinot Noir has sweet cherry, strawberry, wild thyme and mushroom complementing an incredibly textured palate that is both creamy and persistent. Along with silky fine tannins, this Pinot Noir is both harmonious and graceful on the finish with great ageing potential.

