

Wild Earth

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

Wild Earth Pinot Noir 2016

Bottling Date: 3 March 2017

Winemaker: Jen Parr

Vintage Notes

The 2015/16 growing season was relatively warm with fewer frosts and very little disease pressure in Spring and late Autumn. Summer was relatively dry with good periods of warm days and cool nights. Pinot Noirs from this vintage are powerful and richly fruited, with great aging potential.

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 late April 2016. Seven ferments went into the blend ranging from 0-50% whole bunches per fermenter with the resulting blend having around 25% whole clusters which aids the tannin structure and aromatics of the wine. The total time on skins ranging from 3 to 4 weeks. The wine was aged in fine grain French Oak: 22% new oak, 40% one year old and 38% in 1-5 year-old barriques for approximately 11 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: 13.5%

PH: 3.59

TA: 5.6g/L

Tasting Notes

A bright garnet colour with aromas of sweet cherry, raspberry, cedar, wild thyme, and mushroom. Powerful yet elegant, this Pinot Noir has red and black berry, wild herb and distinctive earthy flavours complementing a richly textured palate. Silky and seamless with vibrant fruit, enticing layers, and a serious structure with so much finesse. Harmonious and rich, this Pinot Noir is drinking beautifully as a young wine and should continue to show its beauty for 10-12 years.

