



VITICULTURE

Estate block H & I Block

Harvest date 20 to 24 February 2016

Vine clone, age & features

MV6 clone. Produced from heritage, low yielding vines at 32 years of age, planted on north facing slopes.

Site selection

H-Block is the backbone of the Reserve Pinot Noir blend. At 32 years of age, this is one of our icon sites. It consistently produces our highest quality Pinot Noir, the soil is naturally low yielding giving optimum vine balance. I block was planted in 1983, originally as Chardonnay block. It was grafted to Pinot Noir in 2012.

Vintage notes

The season leading up to the 2016 harvest saw warmer conditions through Spring and up to Christmas, bringing ripening forward. January and February were similar to 2015, with cool nights and warm days during ripening allowing for retention of acid and full flavour development.

WINEMAKING

Skin contact time 12 days

Yeast type BGY

Fermentation time Five days

Malo-lactic ferment 100%

PH 3.48

TA 6.1 g/L

Alcohol 13.8%

Cooperage

French Oak: 25% new barriques; and a mix of one to two year old barriques (225L) and puncheons (500L)

Vessel type, age and size

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Winemaker notes

The fruit batches are kept separate in barrel and blended to the style intended to express the truest form of the varietal character and the site. A subtly perfumed wine with mineral notes. Aromas of cherries, rose petals and restrained cedar oak, the wine shows restrained complexity on the nose. The palate is finely layered opening with fleshy pure fruit, a silky texture, fine tannins and an elegant palate. It has wonderful persistence of flavour and excellent potential for long term cellaring. Drink now and over 10 or more years.