



2019 Spinning Top Marlborough Pinot Noir

Analysis:

Alc %	12.5
G/F	0.34
pH	3.72
TA	5.79

Vintage Conditions: The 2019 growing season and harvest will go down as one of the driest we have seen with no rain between Christmas and early March. Our vineyards had mixed fortunes during flowering which resulted in some varieties having low berry numbers and small crops. The silver lining of these lower crops was clean fruit with very good colour, fruit intensity, texture and mouthfeel.

Winemaking: The major components of this blend were sourced from the Upper Wairau Valley (42%), Rapaura (17%), Dillons Point (11%) and the Awatere Valley (11%).

The fruit was machine harvested using gentle, selective harvest technology which destems in the vineyard while retaining most of the fruit as whole berries. Once delivered to the winery the fruit is chilled in-line while being pumped to open top fermenters. The fermenters range in size from 4T to 11T capacity. The fruit is held in tank at about 10°C for up to 5 days with minimal disturbance to extract colour and flavour. The tanks are then warmed to encourage fermentation to start and depending on our experience with the fruit from individual vineyards, we either embrace a spontaneous wild ferment to proceed or add selected yeast to do the job. Generally, the temperature of ferment is maintained between 30° and 33°C taking around 4 days with the cap of skins managed with pulses of air and plunging.

After fermentation, the wine was drained off skins and held in tank for up to 48 hours before racking to barrel with the individual parcels kept separate. The wine is matured in oak

barriques for between 8 and 10 months during which time it undergoes full malolactic fermentation.

Several barrel tasting and selection sessions are completed from November to January before final blending decisions are made. The final 2019 blend was completed just prior to the 2020 vintage and held in tank to naturally stabilise with some light fining before final crossflow filtration prepared for bottling in October 2020.

Tasting Notes:

Colour: Deep red with purple hue

Nose: Brooding dark fruit, wild berries, autumnal, brambles, forest floor, nutmeg, cinnamon.

Palate: Dried herb, touch of black pepper, graphite, chewy texture balanced by long, very fine grain slightly dusty tannin.

Best Drinking: Anytime from now to 2024. Serve at 16 – 18 C.

Allergens	Vegan Y/N	Vegetarian Y/N	Coeliac Y/N	Dairy Y/N
Sulphites	N	N	Y	Y