

Pinot Noir 2018

Pequeñas Producciones

“Deep, ruby red colour. The nose is initially marked by French oak notes of cedar and spice. Upon aeration, red fruits such as red currants and strawberries appear. Medium bodied, with some tannins to give structure. Clean and pleasant finish. This wine shall be released shortly after bottling, so will benefit from careful ageing. Preferably serve at around 14°C.”



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a hillside block facing north-east, planted in 2009 on red clay soil derived from decomposed granite. Plant material is 70% clone 777, which regularly yields the darkest, most structured wines, and 30% field selection..

HARVEST

Cropped at 4 tons per hectare (1.6 ton/a). After a cool and dry growing season, perfectly ripe berries were picked by hand in 12kg picking cases during the week of 16 April.

VINIFICATION

After arrival at the winery the grapes were destemmed and gravity fed to small open-top tanks. A 5 day cold soak (at 12°C/54°F) ensued after which time the must fermented spontaneously during 6 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour.

Following the completion of fermentation the young wine was then drained to a mixture of new (50%) and second use (20%) French oak barrels plus 30% in 4 year-old American oak barrels. Élevage lasted 12 months during which time it was racked twice: once in the spring (upon the completion of malolactic fermentation) and then once again shortly before bottling. 355 cases produced.

14.9%	3.33	5.0 GL	2.4 GL	0.58 GL
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY