

RKV Reserve Pinot Noir 2014

AMISFIELD



GROWING SEASON

Our phenology charts indicated a spurt of growth in October that was more advanced than ever in our 12 years of recording. Flowering at Christmas was mild and gentle with some rain. Ripening weather was fine and quite warm. The total acidity was dropping quickly and we harvested 2 weeks earlier than the previous year.

VINEYARD

The grapes for this wine are grown on a rocky ridge of free draining gravel. This northern ridge is subjected to our warm northwester winds and hence the loess are quite exposed. A wine that is very indicative of its place.

WINE MAKING

Hand harvested and fermented naturally with a portion of whole cluster. Some parcels of fruit fermented within the vines from which they grew. Total time on skins between 25 and 30 days after which the wine was pressed off and matured in 30% new French barriques for spontaneous malolactic fermentation. The wine was racked and returned once before being bottled unfiltered and unfiltered in October 2015.

TASTING NOTES

Expressive dark fruit with mocha, licorice, spicy oak and aromatic complexity. The velvety tannins are complimented with the plush fruit and supple acidity on the palate.

Harvest Composition

Brix 24.3 - 25.0
pH 3.38-3.60
Titrateable Acidity 5.40-5.50g/L

Wine Composition

Residual Sugar <1.0g/L
Titrateable Acidity 6.40g/L
Alcohol 14%

Vine Age

+16 years (planted 1999)

Clone

777, 667

CENTRAL OTAGO