

2018 RESERVE PINOT NOIR



Vineyard: Desperation Hill, Naramata
Blend: 100% Pinot Noir. Clones 115, 667, 777 and 828
Alcohol: 13.8%
pH: 3.65
Total acid: 5.78g/l
Residual sugar: 0.8g/l
Harvested: September 2018
Bottled: 30th January 2020
Released: 26th June 2020

WINEMAKING

- best sections of our Pinot Noir blocks were hand harvested keeping clones separate
- two thirds of the batch were de-stemmed and sorted with the Pellenc, the remaining grapes were left as whole bunches
- final blend consists of clones 115 (39%), 667 (27%), 777 (21%) and 828 (13%)
- cold soaked and then the fruit was left for spontaneous ferments
- after a 10 – 20 day ferment the Pinot was pressed off and finished the ferment in barrels, 100% French oak (36% new)
- underwent spring malolactic fermentation and then aged for a total of 15 month in barrel
- racked and bottled unfiltered and unfined

TASTING NOTE

The Pinot Noir Reserve has, as all great Pinots should, layers upon layers of flavour, continually expressing more of its nuances as it opens in the glass. Aromatics of bramble, dried cherries and coffee grounds lead to flavours of tiramisu, blueberries, charcuterie, and Okanagan morels.

This wine has a wonderful density, fine silky tannins whilst still showing the elegance of Pinot Noir. A lingering finish with notes of salted caramel chocolate, all spice and freshly tilled earth leaves you wanting more!

A wine that will reward when cellared 7+ years from vintage date, it also is very enjoyable right now!