
GREY'S PEAK PINOT NOIR 2015



Deep dark plum colour with a nose of red and black cherry and plum fruits. Vineyard elements of spice and blue flowers shine through beautifully into the textural palate of expanding blueberry and ripened plum. Long fine-grained tannins threaded with subtle French oak smoke, support the fruit throughout. Full bodied and perfect for enjoying with food now or cellaring for 8+ years.

VITICULTURIST'S NOTES

Grey's Peak Pinot Noir is grown on the limestone rich slopes of the vineyard. The growing season for vintage 2015 was characterised by an early, dry spring, followed by a warm growing season. The retention of leaf in the fruit zone has led to balanced acidity and multiple hand picking passes ensured each parcel of fruit was delivered to the winery at the peak of ripeness. Perfect vintage conditions with cool, dry weather led to rich spicy fruit characters and ripe, powerful tannins.

Hand-picked between 30 March and 18 April 2015

Harvest Brix: 22.8 to 24.8

Harvest TA: 6.24 to 9.14

Harvest pH: 3.26 to 3.50

WINEMAKER'S NOTES

Hand sorted at the winery to retain only the finest bunches, followed by traditional winemaking techniques using wild fermentations and hand plunging. Very low levels of whole bunch give balance to the rich fruit of this vintage. Naturally fermented on skins for just under one month, contributes texture, tannin and aromatic presence. Macerating for five weeks before gentle pressing to French oak, 30% new, then maturing for 11 months before blending and bottling without fining produced a graceful and energetic wine.

Bottled: 20 April 2016 **Total Cases:** 2792
TA: 5.66g/L **pH:** 3.71 **Alcohol:** 14.0%

5 Stars – Raymond Chan
93 pts Bob Campbell MW
94 pts Cameron Douglas MS