



WAIPARA SPRINGS

WAIPARA SPRINGS PINOT NOIR 2016

Fermentation:	Small open top vats
Maturation:	100% French Oak (aged and new)
Alcohol:	13.5%
Titrateable Acidity:	5.2 g/l
Residual Sugar:	>1g/L
pH	3.49
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

CELLAR NOTES

Pinot noir grapes were cold soaked on skins for several days in small 1.5T fermenters. A combination of Pinot Noir yeasts and wild fermentations were carried out on the different vineyard batches.

Fermentation- Allowed to preferment macerate for 3 days then most inoculated with a mix of commercial yeasts and a few natural ferments. Left to post ferment macerate up to 3 weeks then pressed off too French barriques for 12 months.

TASTING NOTES

Dark crimson in hue. Ripe forest berry fruit aromas with savory, spicy notes. Full well-structured tannins with balance and weight, creating an elegant smooth finish.

Food: Delicate red meats and game meats, particularly duck.

