



WAIPARA SPRINGS

PINOT NOIR 2020

VARIETY	2020 Pinot Noir (100%)
FERMENTATION	Small open top vats
MATURATION	100% Stainless Steel
ALCOHOL	13%
TITRATABLE ACIDITY	5.3 g/L
PH	3.64
RESIDUAL SUGAR	>1.0 g/L
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

Waipara Springs is a boutique Family owned and operated Estate, situated on the limestone rich soils in the heart of the Waipara Valley in North Canterbury, New Zealand.

FERMENTATION 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.

TASTING NOTES

Lifted aromatics displaying dark berry fruits, vanilla and a hint of savoury character. This wine is elegant in structure showing complex fine grained silky tannins and displays great balance, length and concentration

FOOD MATCH

Delicate red meats and game meats, particularly duck.



WINE • DINE • RELAX



WAIPARA SPRINGS

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