

2014 Dexter Pinot Noir



Analysis at Harvest

Sugar	22.5 – 23.4 Brix
pH	3.55 to 3.66
Acid	6.0 to 7.5 TA
Harvest date	First two weeks of March.
Clones	MV6 (10%), D5V12, D2V5 and 777 (90%).

Vintage Notes: This season was climatically challenging but still rewarding. A cold and windy spring resulted in the lowest crops on record throughout the region. Weather conditions through summer were warm and dry with a heat spike in late January. Mild weather through March resulted in steady ripening and not the rapid sugar accumulation that can happen with vines carrying low fruit loads. This allowed for a nicely spaced harvest assisted by a lovely autumnal period, which meant picking occurred during the first two weeks of March, our long term norm.

Winemaking: Hand-picked fruit was destemmed without crushing and elevated into small open fermenters. The must was left un-inoculated for 2-3 days and when fermentation was observed cultured yeast was added to all batches this year. Fermentation temperatures peaked at around 32°C and during fermentation the cap was plunged up to 2 times per day. 2-3 days after fermentation was complete, the must was gently pressed and transferred into French Oak barriques (18% New, 26% second use and the remainder third and fourth use) where MLF occurred before winter. The wine was racked once in the spring and put back to the same barrels for further ageing. It was racked again in early February for bottling in mid-February 2015, 10 months after harvest.

Wine Analysis

Alcohol	13%
pH	3.38
Acid	6.5g/l
Sugar	0.34 g/l

Nose

Aromas of dark berry fruits such as blackberry and plums, with background aromas of dried herbs and spices.

Palate

The wine is similar to the 2012 and 2013, perhaps a little more elegant. The complex flavours are of blackberries, plums, spices and hints of oak. It has a soft entry with mid palate fruit sweetness and lovely texture. The finish is long with balanced acid and fine tannins.