

2015 Dexter Pinot Noir



Analysis at Harvest

Sugar	22.5 – 23.2 Brix
pH	3.46 to 3.53
Acid	6.9 to 7.9 TA
Harvest date	12th and 18th of March
Clones	777 (29%), D5V12 (26%) D2V5 (23%) MV6 (22%)

Vintage Notes: A favourable flowering period and intermittent rainfall in November and December saw good fruit set. Healthy vines produced strong canopies which were able to ripen a particularly even crop load. The 2015 summer and autumn behaved with moderation and consistency, resulting in a steady ripening season. Bunch weights were not low, but consistently medium, and acids were generally high in early ripening but moved to a balance at harvest that saw fruit with natural strong ripe flavours. Similar in many ways to 2013.

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. For the first time we fermented 10% as whole bunches separately and included it in the final blend. 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 and puncheons (23% new, 27% second use and the remainder older) 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 bottled late December.

Wine Analysis

Alcohol	13.7%
pH	3.56
Acid	5.9 g/l
Sugar	0.33 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 2013, perhaps a little more fruit driven with slightly more tannin. 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.