

2016 Dexter Pinot Noir



Analysis at Harvest

Sugar	22.7 – 23.7 Brix
pH	3.46 to 3.63
Acid	5.25g/l to 6.7g/l TA
Harvest date	28th Feb, 1st and 3rd March
Clones	MV6 (43%) D5V12 (42%) D2V5 (15%)

Vintage Notes: After a winter of moderate rain and temperatures the vines moved steadily to flowering some 4-5 days earlier than average. Rainfall throughout the growing season was lower than average and there were no extended heat events. The ripening period resulted in the grapes maturing smoothly to sugar and flavour ripeness. Harvest was 7-9 days earlier than the average of recent seasons, even with a larger than average crop load. In summary the season has produced ripeness early but with bright fruit flavours, nice structure and good acid balance.

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. There were no whole bunches used this vintage. 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 2016, 8 months after harvest.

Wine Analysis

Alcohol	13.8%
pH	3.47
Acid	5.9 g/l
Sugar	0.7 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.