



Pinot Noir 2014

Ruby red colour leads the way to a harmonious composition of red berry fruits including dark cherry and raspberries, all of them surrounded by chocolatey toasty flavours. Elegant hints of tobacco and mint add to the complexity of our 2014 Pinot Noir.

Winemaking

A number of clones were used in this year's Pinot Noir, the majority being the French 667 clone from Dijon. Vigorous fruit thinning and leaf plucking allowed for clean fruit. After a short period of skin contact a selected yeast was added and fermented on-skins to dryness. A short period on-skins after ferment allowed the pressed off wine to progress with malolactic fermentation as soon as it was transferred to barrels and tank to ensure a seamless progress. Thus ensuring all the intense berry flavours were maintained.

Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 29 March - 9 April 2014
Bottling Date: 11 September 2014
Cases Produced: 980
Winemaker: Stefan Heinrich

Technical Details: Alc 13%
RS 2.6 g/L
TA 6.2 g/L
pH 3.52

Try this wine at our tasting room,
202 Umukuri Road, Brooklyn, Motueka.

www.anchoragewines.co.nz

