

# THINK BOLDLY TREADLIGHTL



## WINEMAKER'S RESERVE **PINOT NOIR**

GIBBSTON, CENTRAL OTAGO | 2016

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

The reward of an exceptional vintage is the ability to create remarkable Reserve wines from individual parcels of fruit. Subtle winemaker influence complements the natural fruit flavours from our vineyard producing complex wines with texture and intensity.

#### WINEMAKERS NOTE

"I have always found the wines coming out of the Gibbston sub-region in Central Otago interesting and elegant. The fruit is the last into the winery, it is 100% handpicked and comes up in small bins in a refrigerated truck. It gets a good start on the cold soaking process during the journey up to Marlborough! This wine has a beautiful, seamless texture and bright red fruit and acid core that I associate with Gibbston wines. Aromas of cherry, plum and spice are complemented by powerful tannins and a savoury, textured mid palate. Cellar up to 10 years."

### **VITICULTURE**

Vineyard: 100% Pinot Noir Clone 667 Holtzmann Vineyard, Gibbston, Central Otago Block: G2 Block

The G2 block is 320 metres above sea level. The vines grow on undulating land of loess over granite schist soil.

#### WINEMAKING

Winemaker: Jeff Fyfe Harvest Date: 5<sup>th</sup> May 2016

Winemaking Analysis: Alc 14% pH 3.92 TA 4.9 RS 1.6g/l

Upon arrival to the winery, the fruit was destemmed and continued to cold soak for 5 days. For fermentation the parcel was warmed and inoculated with a select yeast to enhance varietal character. Regular hand plunging has helped to craft a wine with elegance and balance. The wine was aged for 12 months in French oak barriques, 30% of which were new. The blend was lightly filtered prior to bottling.







