

Pinot Noir, Waipara Springs

The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

Dark crimson in hue. Ripe forest berry fruit aromas with savoury, spicy notes. Full, well-structured tannins give balance and weight, creating an elegant, smooth finish.

ORIGIN New Zealand

VARIETY Pinot Noir

TIME IN OAK 12 months

CLOSURE Screw top

REGION Waipara

VEGAN No

WINEMAKER Paul Hewitt

FINED USING Egg white

MALOLACTIC FERMENTATION Yes

BOTTLE SIZE 75cl

VEGETARIAN Yes



Technical analysis

ALCOHOL

13.5 %

RESIDUAL SUGAR

0.2 g/L

pH

3.49

ACIDITY

5.3 g/L

Vinification details

Pinot Noir grapes were cold soaked on their skins for several days in small 1.5T fermenters. A combination of Pinot Noir yeasts and wild fermentations were then carried out on the different vineyard batches. Allowed to pre-ferment macerate for three days, most were inoculated with a mix of commercial yeasts and a few natural ferments. After post ferment maceration for up to three weeks, the wine was pressed off to French barriques (a combination of aged and new) for twelve months.