



Nanny Goat Vineyard

Tasting Notes

2013 Pinot Noir

Grapes

Pinot Noir

District of origin of grapes

Central Otago, New Zealand

Vinification

Hand harvested and cold soaked for 5 to 7 days prior to ferment.

Predominantly wild ferment with a small percentage of inoculated ferment.

Up to 7% whole bunches included in selected parcels.

Fermented for an average of 7 days with the cap plunged three times daily at peak of ferment. 5 to 10 days on skins post ferment. Gently pressed, settled for 48 hours before being run to barrel where wine completed MLF.

Oak maturation

10 months maturation in oak. 30% new French oak barriques. Remainder in 1-4 year old French oak barriques. Mix of coopers, forests and toasts used.

Analysis

Alcohol 13.9%

pH 3.64

Acid 6.6 g/L

Sugar: 0.1 g/L

Colour

Deep ruby with a youthful purple hue on the rim.

Nose

Initially dark and brooding, you are greeted on the nose with notes of bramble and spice, quickly opening up to reveal dark berry fruits, sour cherry, freshly tanned leather and subtle charry oak.

Palate

The entry to the palate is rich, with sweet berry fruits nicely balanced by mouth-watering juicy acidity. Firm but fine tannins frame the mid palate, with suggestions of cherry cola and dried herbs falling away to give a lingering finish of fresh forest berries and cream.

Food Match

Braised goat shoulder with creamy polenta.