



Nanny Goat Vineyard

Tasting Notes

2014 Pinot Noir

Grapes

Pinot Noir

District of origin of grapes

Central Otago, New Zealand

Vinification

Numerous small parcels of fruit were hand harvested between the 28th March and 19th April 2014. Individual parcels were cold soaked for 5 to 7 days prior to ferment with up to 12% whole bunches included in selected ferments, resulting in approx 2% whole bunch content within the blend. Fermentation was carried out by indigenous yeast, with the cap plunged three times daily at the peak of ferment to ensure gentle extraction of colour and tannin. The wine spent up to 10 days on skins post ferment before being gently pressed, and settled in tank for 48 hours. It was then run into barrel where it completed malolactic fermentation.

Oak maturation

10 months maturation in oak. 20% new French oak barriques. Remainder in 1-5 year old French oak barriques. Mix of coopers, forests and toasts used.

Analysis

Alcohol 13.7%

pH 3.60

Acid 6.0 g/L

Sugar: 0.5 g/L

Colour

Deep ruby with a youthful purple hue on the rim.

Nose

You are greeted on the nose with suggestions of bramble and spice, gradually opening up to reveal red and black berry fruits, spice, leather and subtle floral notes.

Palate

The palate is soft and supple, with cranberries and sweet red berry fruits upon entry. Fine silky tannins entwine a concentrated core of juicy black cherries, dark berry fruits, dried herbs and cocoa before trailing off to a long even finish.

Food Match

Braised goat shoulder with creamy polenta and sauteed wild mushrooms.