

## CENTRAL OTAGO



2014

### SUPER NANNY PINOT NOIR

#### VARIETY

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Pinot Noir

#### GEOGRAPHICAL INDICATION

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Bannockburn, Central Otago

#### WINEMAKING

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Handpicked fruit was hand sorted upon arrival at the winery to ensure only the best quality fruit was used. It was then destemmed and transferred by gravity to small open top fermenters with approximately 12% whole bunches included. The must was cold soaked for up to seven days before being allowed to warm and ferment naturally. Ferments lasted up to seven days, with the cap plunged up to four times daily at peak of ferment to gain maximum colour and flavour extraction. Following ferment, individual batches remained on skins with gentle maceration for an additional two to three weeks to enhance tannin structure before being gently pressed and settled for 48 hours prior to being run to barrel to complete a natural Malolactic fermentation.

#### ANALYSIS

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Alcohol: 14.0

Ph: 3.50

Acid: 6.5

Sugar: 0.2g/L

#### CELLARING POTENTIAL

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5 years +

#### COMPLIMENTS

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The 2014 Super Nanny Pinot Noir is powerful and seductive on the nose, showing enticing layers of dark berry fruits, exotic spice and delicate floral aromas. The palate is rich and mouth filling, packed full of juicy cherries and plums, spice and a subtle oak char tied together by a silky ribbon of fine grained tannins.

Will pair well with duck, venison and other gamey red meats.

