



EMPIRICAL WINES



2023 PINOT NOIR CENTRAL OTAGO

Our Empirical wines are finely crafted through collaborative experimentation and observation by both viticulturist and winemaker. The combined knowledge, passion and complete freedom to make wines in a style reflective of our talented teams' vast experience, results in truly exquisite, limited edition wines that showcase the very best of our vineyards.



Constellation Brands



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VITIFICATION

“Three Bendigo vineyards drive this wine, with 65% coming from our 15 year old School House vineyard on the site of a 19th century gold mining village. School House is over 300 metres above sea level and north facing, which maximises sunshine hours. Rocky, low fertility soils yield smaller and lighter bunches and berries. The smaller berries have a great skin to flesh ratio which tends to maximise flavour, giving the winemakers good quality fruit to work with. Low fertility soils, smaller berries and sustainable water management give vine balance which produces intensely flavoured fruit and healthy, unstressed vines.”

- Tom Topping, Viticulturist

Most of the harvest took place on Anzac Day (April 25) just as the first snow fell on surrounding mountains. 2017 was the coolest vintage for 15 years with regular frost alerts in early summer. Fine, hot weather from late February provided excellent flavour development.

VINIFICATION

“Crushed and destemmed with approx, 25% whole berry left, time on skins, followed by cold soak of up to 7 days prior to inoculation, warm ferment to extract colour and flavour. Full malolactic ferment, 100% barrel matured for 10-12 months, 25% new French Oak..”

- Anthony Walkenhorst, Winemaker

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UNIFICATION

Deep garnet, cherry jam. Aromas of cherries and summer raspberries, fresh baked pie crust and toasted fruit bread. Bold dark berries and cherries, toasted spice and good soft structural tannins, bright mouth-filling fruit, very opulent feeling. Good length and structure.

Enjoy now or age for 2-5 years.

SPECIFICATIONS

Composition: 100% Pinot Noir

Appellation: Central Otago (Bendigo)

Vineyard: School House, Aurora, Bendigo Station

Harvest Date: 25 April 2020

Oak: Aged in French oak (25% new) for 10-12 months

Wine Analysis: pH: 3.59

TA: 5.72g/l

RS: 1.0g/l

Alc: 12.9%

Bottles Produced: 1500 bottles

Please contact the head of our winemaking or viticulture teams directly for more information.

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