



BENDIGO SINGLE VINEYARD CHINA TERRACE 2017 PINOT NOIR

From an elevated, gently sloping terrace, China Terrace Pinot Noir shows the benefit of altitude in Bendigo, with perfumed red fruit, complex spice, and a savoury structural thread.

SINGLE VINEYARD RANGE

Drawing from Gibbston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

2017 BENDIGO GROWING SEASON

A year with a cold beginning, 2017 had a very fine, settled ending. This was needed after the cold spring and windy early summer, the result of which was uneven set after flowering. Very pleasant conditions followed from February onwards. The fruit was harvested 2-3 weeks later than normal, with 10-15% lower crop levels.

VINEYARD

The China Terrace Vineyard is located in the Bendigo subregion of Central Otago. Gently sloped on the lower edge of a large terrace (named China Terrace), it combines Pinot Noir and Chardonnay over 7 hectares. At 320m, its altitude tempers Bendigo's natural warmth. This, and the complex accumulation of loess, clay and schist in its soil, gives wines of fresh, bright complexity.

HARVEST DETAILS

CLONE

777, 667

VINEYARD

China Terrace, Bendigo 320m

SOIL

A mix of fine loess, clay and subsoil schist

HARVEST DATE

23/04/2017

BRIX

24

TITRATABLE ACIDITY

7.0 g/l

PH

3.3

WINE ANALYSIS

ALCOHOL

14.0%

RESIDUAL SUGAR

n/a

TITRATABLE ACIDITY

5.0 g/l

PH

3.78

WINEMAKING DETAILS

Two clones, 667 and 777 were used in a number of small scale ferments, each with a different proportion of whole cluster. Maceration time varies according to the whole cluster proportion; typically this ranges from 14 days (100% whole cluster) to up to 28 days (0-20% whole cluster). After pressing, the wine spends 11 months in barrel (23% new). The wine is assembled, then bottled without fining, filtration or cold stabilisation. The finished wine has 34% whole cluster.

AROMA AND PALATE

Deeply expressive, a smouldering core of red fruits mingle with camp fire wildness, a streak of mescal, creamy layers, and a slither of savoury tannin on the end.

CELLARING

The tight structure of 2017 will allow the wine to develop favourably for 5-10 years.

**CENTRAL OTAGO
HANDCRAFTED WINES**