



#### HARVEST DETAILS

#### **CLONES**

5 / 777 / 115

#### VINEYARD

Diamond Block, Torr

#### SOIL

Fine silt loam over subsoil schist.

# HARVEST DATE

27/3/22

# BRIX

24.2

#### TITRATABLE ACIDITY

6.6 g/l

# PH

3.3

# WINE ANALYSIS

# ALCOHOL

14%

# RESIDUAL SUGAR

N/A

# TITRATABLE ACIDITY

5.5 g/l

#### PH

3.65

#### PISA SINGLE VINEYARD

# DIAMOND 2022 PINOT NOIR

The Diamond Pinot Noir showcases Pisa's interplay of delicacy and spice.

#### SINGLE VINEYARD

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

#### 2022 PISA GROWING SEASON

After an early October budburst, the vines endured some particularly cold early spring mornings. From November into early summer, ample sunshine hours and rain helped establish even canopies and bunch sizes, requiring diligent observation. January 2022 was hot and dry; and whilst February brought cooler conditions, March was warm and dry; harvest came on time, with balanced acid levels in all varieties.

#### VINEYARD

The Diamond block is part of the Torr vineyard, located in Pisa, Central Otago. Wines from the western side of Lake Dunstan have a refined beauty. Located on the lower terrace above the Cromwell Basin floor (230m), it has 3 clones of Pinot Noir planted over 3 hectares.

# WINEMAKING DETAILS

The 2022 Diamond PN is a blend of three open top, 5 tonne fermenters. One fermenter was 100% whole cluster; the remaining 2 destemmed. Indigenous ferments, 20-24 days on skins. Aged in barrel for MLF, with 10 months in French oak (20% new).

#### AROMA AND PALATE

Pisa's fragrant beauty is delightfully expressed. Bright and attractive red cherry and blueberry aromatics meld with floral notes. Whilst creamy, a clean, bright minerality threads the palate through to a savoury finish.

# CELLARING

Beautiful drinking for the next 5-10 years.

# CENTRAL OTAGO HANDCRAFTED WINES