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## HARVEST DETAILS

### CLONE

5, 6, 115, 667, 777

### VINEYARD

3 Bendigo, 1 Pisa, 1 Gibbston

### SOIL

Free draining loess  
with schist-based subsoil.

### HARVEST DATE

02/04/17

### BRIX

23-24

### TITRATABLE ACIDITY

6-7.5 g/l

### PH

3.3

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## WINE ANALYSIS

### ALCOHOL

14%

### RESIDUAL SUGAR

n/a

### TITRATABLE ACIDITY

5.00 g/l

### PH

3.64

## GV COLLECTION 2017 PINOT NOIR

*Gibbston Valley's premium blended Pinot Noir.*

### GV COLLECTION

Drawn from premium Bendigo, Pisa and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

### 2017 CENTRAL OTAGO 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

A five vineyard blend: three Bendigo (50%), one Pisa (46%), and one Gibbston (4%). Bendigo provided structure and weight, Pisa: mid-palate fleshiness, Gibbston: fragrance.

### WINEMAKING DETAILS

Fruit from the various vines is vinified separately, utilising a range of whole cluster percentages (0-100%; 18% overall). We favoured a very gentle extraction regime limited to 1 punch down per day during fermentation. The wines were pressed individually, and spent 10 months in French oak, 23% new.

### AROMA AND PALATE

A complex wine with definite ageing potential. Fresh in nature with a spicy and sappy drive, red fruits, elegant form and a long mineral finish.

### CELLARING

This wine will offer reward for ten years.

**CENTRAL OTAGO  
HANDCRAFTED WINES**