



## GIBBSTON SINGLE VINEYARD GLENLEE 2018 PINOT NOIR

*Glenlee epitomises the fragrance and intrigue of Gibbston.*



### SINGLE VINEYARD RANGE

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

### 2018 GIBBSTON GROWING SEASON

A year with record heat, 2018 was notable for its extremes, and early harvest. Warm and settled in spring, there was rapid canopy establishment, and an early onset of flowering. A good, even set resulted, already a month ahead of normal. The summer months were consistently hot, with temperatures regularly touching the high 30's and unusually warm nights. From February, periodic rain events gave much needed relief, and milder conditions followed through into harvest. The fruit was harvested 3-4 weeks earlier than normal. There is no questioning its generosity and ripeness. It was a frenetic growing season that required vigilance and attention - but one that has produced diverse, quality wines full of expression.

### VINEYARD

The Glenlee vineyard was planted by Gary Andrus in 2002 to a high density configuration (6000 vines per hectare). A band of glacial outwash and river gravels fans out through the highest eastern corner of this northfacing site. Here, free draining soil ensures vines are balanced with open canopies, lignified stems and ripe fruit. Glenlee Pinot Noir is drawn exclusively from these vines. The fruit combines fragrance with concentration and structure.

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### HARVEST DETAILS

#### CLONE

115, 777, 114

#### VINEYARD

Glenlee

#### SOIL

Shallow loess over schist and gravel

#### HARVEST DATE

27/03/2018

#### BRIX

23

#### TITRATABLE ACIDITY

6.50 g/l

#### PH

3.35

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### WINE ANALYSIS

#### ALCOHOL

13.0%

#### RESIDUAL SUGAR

n/a

#### TITRATABLE ACIDITY

5.0 g/l

#### PH

3.67

### WINEMAKING DETAILS

Picked a month earlier than typical in the final week of March, the fruit was even with full flavour development. The fruit was divided into two fermenters, each with a different proportion of whole cluster. Handling in the fermenter was very gentle, with punch downs limited to one per day during active fermentation. After the indigenous fermentation, the wine was pressed and sent to barrel for maturation and natural MLF. After 11 months in French oak, 25% new, the wine was racked into tank and bottled.

### AROMA AND PALATE

The beauty of Gibbston threads through this wine. From its delightful bouquet to its wistful lingering thread of tannin, it embodies the site and region. Wild herbs and buoyant red fruit aromatics lead into a long, delicate palate and an elegant, gently sappy finish.

### CELLARING

Glenlee 2018 can be enjoyed within 5 years of release.

## CENTRAL OTAGO HANDCRAFTED WINES