



HARVEST DETAILS

CLONE

Mix

VINEYARD

55% Bendigo, 30% Pisa, 15% Gibbston

SOIL

Sandy loam

HARVEST DATE

9-16 April 2019

BRIX

23-24.5

TITRATABLE ACIDITY

6.50 g/l

PH

3.40

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

0 g/l

TITRATABLE ACIDITY

5.10 g/l

PH

3.65

GOLD RIVER

2019 PINOT NOIR

Gold River wines are handpicked, handcrafted expressions of Central Otago that offer immediate drinking pleasure.

GOLD RIVER

Handpicked, small batch fermented, and barrel aged in French oak, the Gold River Pinot Noir offers exceptional quality and regionality at a good price.

2019 CENTRAL OTAGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition.

VINEYARD

A mix of vineyards from Bendigo (55%), Pisa (30%) and Gibbston (15%)

WINEMAKING DETAILS

Fruit from the three subregions was fermented in small 5 tonne open top fermenters. Typical maceration was 21-24 days before pressing. The wines went through MLF in barrel, and spent 9 months in French oak.

AROMA AND PALATE

Even ruby red. The nose exudes bright red fruits, with lovely lift, and a fragrant, earthy complexity. The palate is very approachable, with delicate creamy red fruit. An elegant fragrant style, it has a silky, lasting charm.

CELLARING

Designed for immediate enjoyment.

CENTRAL OTAGO

HANDCRAFTED WINES