



BENDIGO SINGLE VINEYARD SCHOOL HOUSE 2017 PINOT NOIR

High altitude Bendigo site growing Pinot Noir with small bunches, high intensity and coating minerality.

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

Whilst sharing the same climatic trends as all of Bendigo, the School House vineyard's altitude (420m) means cooler daytime temperatures, slower ripening, and reduced heat summation. Its north-facing slope on a glacial terrace, complex glacial sands and schist combine with the aspect to ensure low fertility, moderate vine growth, and small concentrated bunches. Cooler temperatures by day elongate ripening, meaning wines gain a remarkable intensity, elegance and perfume.

HARVEST DETAILS

CLONE

114 / 115 / 5 / 6 / 667 / 777

VINEYARD

School House, Bendigo 350-420m

SOIL

A mix of fine loess, clay and subsoil schist

HARVEST DATE

29/04/2017

BRIX

24.5

TITRATABLE ACIDITY

6.50 g/l

PH

3.36

WINE ANALYSIS

ALCOHOL

14.0%

RESIDUAL SUGAR

n/a

TITRATABLE ACIDITY

5.0 g/l

PH

3.69

WINEMAKING DETAILS

Picked at April's end, typically small, intensely flavoured bunches headed to the winery. We used a range of ferments with most having a high level of whole cluster, ranging from 0 to 100% depending on clone. The fruit's natural intensity drew us back from any undue extraction, with a very gentle cap management employed. After 14-24 days cuvaision, the wines spent 11 months in barrel (23% new). The final blend contains 34% whole cluster.

AROMA AND PALATE

Typically deeply-coloured and alluring, the wine shows dark fruit, anise, and mocha aromatics. The palate is sweetly layered with delicate generosity on the front giving way to an intensely structured mid. Firm, yet suavely sculpted back tannins lead the long, sustained finish.

CELLARING

The School House Pinot Noir will benefit from five years bottle age, and will comfortably last ten.

CENTRAL OTAGO HANDCRAFTED WINES