



## BENDIGO SINGLE VINEYARD SCHOOL HOUSE 2020 PINOT NOIR



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



### SINGLE VINEYARD

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

### 2020 BENDIGO GROWING SEASON

2020 was a cool Central Otago growing season marked by low crop levels, and pure fruit. In Bendigo's upper terraces, budburst, flowering and harvest were 7-14 days later than average, with very small berries and bunches. Fruit was harvested in mid April, with intense vibrant flavours.

### 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.

### WINEMAKING DETAILS

All clones were separated into multiple small batch fermentations. With the cool vintage and very low berry count, no whole clusters were included. The fruit's natural intensity allowed a very gentle cap management to be employed. Following indigenous fermentation, the wine was pressed to barrel (20% new), where it remained for 10 months before bottling.

### AROMA AND PALATE

Typically alluring nose, darker violets and crushed red petal. The palate begins with a demurely lush textural expansion, before snapping through a svelte mid, and strikingly mineral finish.

### CELLARING

The 2020 School House Pinot Noir will cellar comfortably for 5-10 years.

### HARVEST DETAILS

#### CLONE

5 / 114 / 777 / 6

#### VINEYARD

School House, Bendigo  
350-420m

#### SOIL

A mix of fine loess, sand, clay and subsoil schist

#### HARVEST DATE

17/4/2020

#### BRIX

24

#### TITRATABLE ACIDITY

9.80g/l

#### PH

3.25

### WINE ANALYSIS

#### ALCOHOL

14%

#### RESIDUAL SUGAR

N/A

#### TITRATABLE ACIDITY

5.5g/l

#### PH

3.61

**CENTRAL OTAGO  
HANDCRAFTED WINES**