



# LUNA

## ECLIPSE PINOT NOIR 2019



### STATS

pH 3.75

TA 4.8 g/L

RS <1.0 g/L

Alc 13.5 %

Bottled Oct 2020

### FOOD MATCH

Drink with Thyme & Rosemary seasoned roasted leg of lamb.

Easy on the mint sauce.

### VINTAGE & VINE

Winter came late with August and September cold and wet. Jack Frost paid a visit with a catastrophic event occurring late spring resulting in heavy losses across the region. We were not spared, Eclipse vineyard was struck across the blocks closest to the terrace edge, losses estimated around 30%. High rainfall returned in November negatively impacting on the flowering stage, reducing crop levels significantly and making machinery work extremely difficult. To put it mildly; a highly challenging spring.

Summer was hot and relatively dry. Harvest was earlier than usual with perfect weather for picking. In the end excellent quality fruit was harvested albeit in small quantities.

### WINERY

Hand harvested at Eclipse Vineyard on the 15th and 18th of March. This vintage of Eclipse Pinot Noir was sourced from the original 1992 Pinot Noir plantings in Blocks one and Four. Majority of bunches were de-stemmed directly into two and three ton open top fermenters. Every effort is made to preserve as much "whole berry" as possible. This, along with the use of cooling helps to ensure a slow onset of full fermentation allowing the native non-saccharomyces yeasts time to perform an initial ferment before the stronger, more dominant native saccharomyces yeast strains take over and complete full alcoholic fermentation. Plunging was limited to two times each day. A small portion of fruit was fermented 100% whole bunch from this vintage, not something I will necessarily do every vintage. Total maceration time for this vintage was between 20 - 30 days before gentle pressing. All press fractions are included in the final blend.

Once the wine had settled in tank for three or four days it was transferred to French oak puncheons for maturation. Malolactic fermentation completed naturally during the winter of 2020. In total the wine spent 12 months in barrel. New oak in the finished wine is around 20%. Whole bunch component is approximately 15%. The only additions were sulphur dioxide post malo followed by a small top up prior to bottling. Bottled Unfiltered and Unfiltered.

### TASTING NOTE

Nice fresh, youthful vibrant appearance. I love wine when it shows classic regional/vineyard character. When it comes to Pinot Noir farmed on Martinboroughs famed River Terrace I get excited when I smell stones and dirt alongside dried herb and meat. I see all of these signatures in this wine and I am thrilled by it! There is of course the usual stuff like cherry, baked plum and floral notes, I also find the whole bunch component rather intriguing and charming at present. Will be interesting to see what this does over time...

Across the palate this wine travels with elegance and harmony. Abundant ripe tannins and textures with a rich and smooth feel. I really like the savory mineral feel through the palate and there is an extra bit of belly fat which suits the wine in its youth. This belly will get softer and more generous over the years. So it goes.

I really am enjoying the way this is drinking right now but am thinking this will be at its' best from 2025 onwards.