



LUNA ESTATE PINOT NOIR 2020



STATS

pH 3.55

TA 4.6 g/L

RS <1 g/L

Alc 13.5 %

Bottled Feb 2021

FOOD MATCH

Very versatile food wise, I had glass with crispy skin Snapper fillet and roast vegetable salad while I was mulling over this tasting note. Worked a treat.

VINTAGE & VINE

From the start of the 2019/2020 growing season things looked promising! Great, even bud burst with only a few relatively minor frost events. We went into this critical part of the season in the best shape yet in terms of our organic regime, with full undervine cultivation completed along with extensive spring inter-row cropping to ensure the vines had the best possible start. Conditions through spring were relatively normal; plenty of wind, some rain but not too much! With a classic Martinborough North West/South West flow. Flowering was very successful and a good sized crop was on the cards!

The ripening season was long and dry but not overly hot. If one had to make any complaint at all it may have been that it was perhaps a little too dry! As we practice dry farming there was definitely signs of water stress in the canopy across some of the blocks. Welcome rain arrived just after the start of harvest but in the main conditions for picking were excellent and we had the rare pleasure of picking exactly when we wanted too! I feel strongly that 2020 will go down in the books as a great vintage for Martinborough.

WINERY

As always, crafted using 100% Estate grown Pinot Noir harvested from both of our vineyards. Majority harvested from the younger vines growing on the clay/limestone hillside of the Blue Rock Vineyard. All fruit is de-stemmed and gently transferred into 6 ton open top temperature controlled stainless steel fermenters. The fruit is chilled down and held for a 5-6 day 'cold soak' to aid in colour and flavour extraction. Once the cooling is turned off the ferment begins as the fruit slowly comes up to ambient temperature.

Once fermentation is in progress the 'ferment' is plunged twice daily. Temperature is closely monitored with a peak of around 30 degrees C allowed towards the end of the fermentation. Total maceration time was between 15-30 days before gentle pressing followed by oak maturation for 10 months. Bottled following minimal fining and gentle filtration. Contains no animal products.

TASTING NOTE

Vibrant ruby red with some solid, darker tones.

The first sniff is greeted with plenty of Pinot personality and a heap of classic Martinborough Character! I love it when a Pinot smells of fruit, earth, mineral and savoury elements altogether, something we tend to achieve more often than not around these parts!

Excellent silky, soft flow to the mouthfeel with plenty of fruity weight and texture, like the smell, the taste has fruit and spice and earth in equal measure. Nice finish, tasting savoury and earthy just like a good Martinborough Pinot should.

This wine is delicious now but will no doubt gain greater level of delicious with a couple of years bottle age. Will drink nicely for many years to come.