



2019 Wahine Pinot Noir

Vineyard/s	Golding - Lenswood
Vine age	16 years
Clones	114/115
Vintage conditions	Dry and warm days. Nights in Lenswood cool.
Vinification	Handpicked. I transferred the grapes to fermenter as whole bunch. I gassed the fermenter and wrapped it in plastic wrap to exclude oxygen. I didn't reopen the fermenter for 16 days, at which time I pressed it. There were no additives to the grapes or wine during the winemaking process. The ferment was spontaneous from indigenous yeast. Sulphured with minimal rate to be effective prior to bottling. No fining or filtration. The resulting wine has approximately 60% new oak contact (a mix of hogsheads and barriques).