

Alc 13.5% **pH** 3.58 **TA** 5.47 g/l

SEASON SUMMARY

The 2018 growing season began with a bang and never really fizzled out. Spring was hot and, abnormally for Central Otago, very still; this meant excellent flowering and fruit set in the vineyards. The high temperatures continued through January, with 21 days in the month over 30°C, but February brought cooler temperatures and 150mm of rain. Good canopy management kept things clean and the fruit was all picked in great condition. Harvest began in early March, far earlier than normal.

We hand-picked the grapes between the 8th and 23rd of March. Sugar levels ranged from 23.0 to 25.3 Brix, with an average of 23.9.

KEY VINEYARDS

Te Wahi is a true expression of Central Otago Pinot Noir, created from the fruit of two contrasting vineyards: Northburn and Calvert.

Northburn sits on the steep, hilly east bank of Lake Dunstan. The vines here spread across terraces of unforgiving, rocky, glacial soils. Helped by the large diurnal shifts of warm days and cool nights, these soils produce fruit of great structure and intensity.

Calvert, on Felton Road in Bannockburn, sits in the silty, loamy soils and rolling terrain of an ancient lake bed. Calvert produces opulent, elegant and sweetly-scented fruit.



These complementary vineyards work together to deliver a beautifully balanced wine.

WINEMAKING & BLENDING

The grapes for Te Wahi 2018 were predominantly de-stemmed into open-top fermenters, with 22% whole-bunch inclusion. The grapes underwent a five-day cold soak before the start of wild yeast fermentation. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 30 degrees Celsius. Total skin contact time ranged from 12 to 19 days, with the pressing date determined by taste. After 12 months of barrel-aging in French Oak barriques, of which 30% were new, the wine was bottled on the 12th of February 2020.



NOSE: The 2018 Te Wahi Pinot Noir is dark and intense. On the nose, you'll find dusky brambles, wild strawberries and hints of violet.



PALATE: The palate is elegant and abounds with damson and hedgerow fruit. Dense tannins and vibrant freshness bring tension, balance and clarity, drawing to a long and focused finish.



Te Wahi
2018