

# Pinot Noir 2017

## Pequeñas Producciones

*“Deep, ruby red colour. On the nose amarena cherries and black forest fruits appear, complemented by notes of smoky oak. Medium bodied, with silky, elegant tannins that will need some time to soften. Clean and pleasant finish. This wine was released only shortly after bottling, so will benefit from careful ageing. Preferably serve at 12 – 14°C”*



### VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a hillside block facing north-east, planted in 2009 on red clay soil derived from granite. Plant material is clone 777, which regularly yields the darkest, most structured wines.

### HARVEST

Spring frosts reduced the yields to historically low levels of only 2.5 tons per hectare (1 ton/a). After a very warm and dry growing season, perfectly ripe berries were picked by hand in 12kg picking cases during the week of 9 March 2017.

### VINIFICATION

After arrival at the winery the grapes were gravity fed to a small open-top tank. A 5 day cold soak (at 5°C/41°F) ensued after which time the must was warmed and fermented spontaneously during 6 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the young wine was then drained to a mixture of new (35%) and second and third use (65%) French oak barrels for 12 months during which time it was racked twice: once in the spring (upon the completion of malolactic fermentation) and then once again shortly before bottling on 7 August 2018. 650 cases produced.

<b>14.7%</b>	<b>3.51</b>	<b>5.4 G/L</b>	<b>3.2 G/L</b>	<b>0.58 G/L</b>
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY