



2017 BASKET CASE PINOT NOIR

Bright, complex, and continually evolving on the nose, the 2017 Basket Case Pinot Noir shows exuberant floral notes of dark red rose petal and violets. Bright red berry fruit aromas are complimented beautifully by suggestions of exotic spices such as cardamom, star anise, ginger and cumin. The palate is tightly focused and full of youthful energy; a compote of red and black berry fruits tossed with exotic spices, laced together by a web of fine sinewy tannin. Elegantly structured with great intensity and length of palate.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

60% Legend Terrace Vineyard (Bannockburn) Abel Clone. 40% Vela Vineyard (Pisa) Clone 777.

WINEMAKING

100% whole bunches were hand sorted into 3 x 500L French Oak puncheons with the heads removed before being placed in an ambient barrel room to begin fermentation naturally. Whole bunches were crushed by foot after 8 days of carbonic fermentation once active natural fermentation was visible. Temperatures remained low, between 25 and 28 degrees, with one gentle hand plunge twice daily at the peak of ferment. After a total skin contact time of 24 days the free run wine was siphoned off directly to barrel (30% New French Barriques), after which the skins were gently pressed in a small 150L hand operated basket press. Light pressings were combined with the free run while the hard pressings fraction was declassified to another blend. Malo-Lactic Fermentation occurred naturally and barrels were racked after 13 months of maturation before being settled further and bottled without additional fining or filtration.

ANALYSIS

Alcohol: 12.7
Ph: 3.76
Acid: 5.8
Sugar: 1.0g/l