



## 2017 SUPER NANNY PINOT NOIR

A wine of contrasting elements – equal measures of Dark seductive plum fruit and lifted ethereal floral aromas combine to give an aroma profile that beguiles the senses and demands lengthy contemplation. The palate layers rich wild berry fruits with dark chocolate and a taut minerality, finishing with a blanket of fine tannin and a refreshing streak of bright acidity.

### VARIETY

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Pinot Noir

### GEOGRAPHICAL INDICATION

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Central Otago. Bannockburn (56%) and Pisa (44%)

### VINEYARD

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56% clones 5, 115, 667 and 777 from Monterosa Vineyard in Gibbston. 44% Clone 5 from Legend Terrace vineyard in Bannockburn.

### WINEMAKING

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Hand picked and hand sorted to ensure only the best quality fruit makes it into the fermenter. Cold soaked for 6 – 8 days with 15% whole bunches included. Natural fermentation with up to two plunges daily at peak of ferment. 31 days on skins total before being pressed, settled for 24 hours and run to 225L French oak barrels (40% new) for 13 months where the wine underwent natural Malo Lactic fermentation. Racked twice before being bottled without fining or filtration.

### ANALYSIS

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Alcohol: 14.0%  
Ph: 3.69  
Acid: 5.9  
Sugar: Dry

### CELLARING POTENTIAL

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10 years +

### COMPLIMENTS

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Seared Hare fillet – simply prepared with olive oil, sea salt and coarsely ground black pepper