



2018 SUPER NANNY PINOT NOIR

Our 2018 Super Nanny is truly reflective of the 2018 growing season, where Intensely hot and dry conditions necessitated an early harvest. Maintaining vibrancy and balance in the wine was a key consideration, and the decision to pick early is clearly visible in this wine. Bright red berry fruits, lifted florals and vibrant acidity compliment the more traditional Super Nanny characters of dark plum, cherries and toasted spices. Whilst bright and lively on the palate, there is also a pleasingly dense core of black and blue berry fruits, tightly bound by a fine coil of silky tannin ensuring persistence of flavour long after the last sip.

VARIETY

Pinot Noir

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

55% Vela Vineyard (Clones 10/5, 667, 113) 45% Legend Terrace Vineyard (Clones 5 & Abel)

WINEMAKING

Hand picked and hand sorted to ensure only the best quality fruit makes it into the fermenter. Cold soaked for 6 – 8 days with 20% whole bunches included. Natural fermentation with up to two plunges daily at peak of ferment. 34 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

Alcohol: 14.5%
Ph: 3.58
Acid: 5.9
Sugar: Dry

CELLARING POTENTIAL

10 years +

COMPLEMENTS

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