



2018 BASKET-CASE PINOT NOIR

WINEMAKER COMMENTS

Basket-Case is a creative outlet, a chance to roll back my sleeves, get my hands dirty and connect with my wines on a much deeper level.

By utilising tiny parcels of fruit and small scale ferments, I am afforded the freedom to experiment, to push the boundaries in an effort to tease out additional layers of subtlety and nuance - all in the hope of attaining the elusive notion of 'perfection'.

Complex and continually evolving on the nose, the 2018 Basket-Case Pinot Noir shows beautifully lifted notes of dried rose petal and violets. Red and black wild berry fruit aromas are complemented by toasted brown spices, dried herbs and cacao nibs. The palate abounds in a melange of boysenberry, blueberry and blackberry fruits tossed with toasted fragrant sweet brown spices.

This wine is rich upon entry, yet a firm tannin structure and bright line of acidity ensure it retains a tight focus and youthful energy.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

67% Vela Vineyard (Pisa), clones 777 and 113, and 33% Legend Terrace Vineyard (Bannockburn), clones 5 and Abel.

WINEMAKING

100% whole bunches were hand sorted into four 500L French oak puncheons with the heads removed before being gassed with CO₂, covered up and left for fermentation to begin naturally. Whole bunches were crushed by foot after 8 days of carbonic fermentation once an active natural fermentation was visible. Temperatures remained low, between 25 and 28°C, with one gentle hand plunge twice daily at the peak of ferment.

After a total skin contact time of 23 days, the free run wine was siphoned off directly to barrel (30% new French barriques), and 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 de-classified to another blend. Malolactic fermentation occurred naturally. Barrels were racked after 13 months of maturation before being settled further and bottled without additional fining or filtration.

ANALYSIS

Alcohol: 13.9%

Ph: 3.76

Acid: 5.5

Sugar: 0.1g/L