



## 2019 SUPER NANNY PINOT NOIR

### WINEMAKER COMMENTS

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2019 was a relatively cool vintage, punctuated by frost at either end of the growing season. The resulting wines have a brighter streak of acidity when contrasted with the warmer and much earlier 2018 vintage, lending them a poise and lightness that dances across the palate.

Our 2019 Super Nanny is initially driven by savoury aromatics of toasted spices, clove, cumin and a suggestion of damp soil. With time it develops aromas of blue fruits, cola, subtle oak char and whole bunch derived nuances.

Mixed dark berry fruits, red cherry, black olive and toasted oak abound on the palate, enveloped in a blanket of fine, mouth-coating tannins. A core of bright acidity resonates from the mid-palate, drawing out to a long, sustained finish.

### VARIETY

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Pinot Noir

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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39% Bannockburn, 26% Queensberry, 35% Pisa.

### WINEMAKING

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Hand picked and hand sorted to ensure only the best quality fruit made 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. 28 - 31 days on skins total before being pressed, settled for 24 hours and run to 225L French oak barrels (35% new) for 13 months where the wine underwent natural malolactic fermentation. It was racked twice before being bottled without fining or filtration.

### ANALYSIS

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Alcohol: 14.0%  
Ph: 3.57  
Acid: 5.9  
Sugar: Dry

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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