



## 2020 PINOT NOIR

### WINEMAKER COMMENTS

---

The 2020 vintage in Central Otago was a challenge in many respects, not only weather and yield wise but also with the arrival of the COVID-19 pandemic and a nationwide lockdown on the eve of harvest. Despite the challenges thrown at us, we consider ourselves to be extremely fortunate to have been able to pick a small but tremendously flavourful crop from our own vineyard and those of our dedicated growers throughout the region.

The 2020 Nanny Goat Vineyard Pinot Noir bursts forth from the glass with powerful aromas of black and blue berry fruits, sweet baking spice, toasty oak and lifted red florals. The palate is silken, with powdery fine tannins and a perfectly balanced seam of acidity teasing out a core of crunchy red cherry and plum fruits towards a long, lingering finish.

### GEOGRAPHICAL INDICATION

---

Central Otago

### VINEYARD

---

Fruit for the 2020 Nanny Goat Pinot Noir was sourced from six separate vineyard sites - 65% from the Pisa/Lowburn region, 9.5% from Alexandra, 9% from Gibbston, 6% Bannockburn, 6% Queensberry and 4.5% from Wanaka. Clones used are 667, 777, 5, 6, Abel, 10/5, 113, 114 and 115. Soils range from free draining loess overlaying glacial alluvial deposits, to heavier clay based sedimentary soils.

### WINEMAKING

---

Hand picked and gently destemmed without crushing in order to retain as many whole berries as possible. Select parcels received up to 33% whole bunch depending on stem ripeness and tannin profile. Fermented in 4T open top fermenters using predominantly natural yeast, plunged a maximum of twice daily at the peak of ferment. 21 - 32 days on skins prior to pressing and barreling down into 225L French oak barriques.

### ANALYSIS

---

Alcohol: 13.5%

Ph: 3.59

Acid: 6.38

Sugar: Dry

### CELLARING POTENTIAL

---

10+ years.

### FOOD MATCH

---

Peking duck pancakes.