

Spencer Hill “The Wild One” Pinot Noir 2017

~ Limited Release ~

This wine is a very limited release with only 220 cases bottled. It is produced from grapes grown at our home vineyard in Upper Moutere. The heavier clay loam soils and underlying shales provide the grapes with full flavours which provide depth to the wine. A number of different clones were used in the production of this wine. Yields were kept low to gain fruit intensity.

The grapes were hand harvested at 24 - 25 Brix. They were destemmed, crushed and left to start fermenting in small one ton batches. Fermentation took place using native or "wild" yeast and the temperatures were allowed to creep into the mid-thirties. After pressing, the wine was settled overnight, racked off and allowed to age on new French oak. It was aged eight months and finished malolactic fermentation the following Spring.

Rich, dark colour it is an incredibly silky, smooth wine with many of the characteristics of great Pinot Noir. It is wonderful with food.

Vintage Conditions: A cool Spring followed by a dry, warm summer allowed the grapes to fully ripen. Yields were quite low due to the cool weather at bloom.

Harvest Date: Mid-April 2017

Vinification: Native yeast in small one ton fermenters. Full malolactic fermentation followed primary fermentation. Aged on premium French oak for 14 months.

Bottling Date: July 2018

Alcohol: 14%

pH: 3.55

Acid: 5.7 g/l

Residual Sugar: 0.4 g/l

Colour: Dark cherry coloured.

Bouquet: Strawberries, sweet black cherries and a touch of peppery on the nose.

Palate: Berry fruit, black cherry, vanilla, a good array of flavours.

Packaging: 6 x 750ml with Diam Closure.