

DEVOTUS

DEVOTUS PINOT NOIR 2014

Alcohol	13.5%
Total Acid	4.9 g/L
pH	3.7
Residual Sugar	< 1 g/L

Date Harvested	21st March 2014
Closure	Screw cap
Bottles Produced	1703

Viticulture

This wine was grown from our 20 year old vines consisting of Dijon clones (667, 777, 114, & 115) and the Abel clone. Our vines are non-irrigated. Our farming methods are natural. We control weeds with mechanical cultivation and grow crops within the vineyard (such as barley, oats and peas) to plough back into the soil for organic vine nutrition. Our vines are low yielding (1.4 ton/acre for 2014 vintage).

Vinification

Picking by hand was done on the 21st March 2014 with sugar levels at 23.4°Brix. After careful sorting, 40% of the whole bunches were included in the ferment. Cold maceration was held at 8°C for 3 days. Fermentation was inoculated with wild yeasts from the vineyard. Peak fermentation temperature was 30°C. Total on skin contact time 11 days. Matured in French oak barrels for 11 months. No fining. No filtering.

Tasting notes

Visually the wine has good clarity with a rich deep hue.

It has an unmistakable Martinborough Pinot Noir nose, with enticing powerful and intense dark fruit aromas.

The mouthfeel is of a well balanced wine. Notable front palate fine silky tannins, mid palette weight and good acidity. The wine has rich dark fruit flavours, which ebb and flow within its savoury and masculine structure.

Overall style is one of low intervention, a pure expression of the vintage, of the region and particularly of the vineyard.

Cellaring Notes

Very approachable now and can be confidently cellared for at least 5 years.



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