DEVOTUS

DEVOTUS PINOT NOIR 2015

Alcohol	13.0%
Total Acid	4.8 g/L
pH	3.66
Residual Sugar	< 1 g/L

Date Harvested	3rd April 2015
Closure	Screw cap
Bottles Produced	882

Viticulture

This wine was grown from our 21 year old vines consisting of Dijon clones (667, 777, 114, & 115) and the Abel clone. Our vines were non-irrigated. Our farming methods were natural. We controlled weeds with mechanical cultivation and grew crops within the vineyard (such as barley, oats and peas) to plough back into the soil for organic vine nutrition. During the 2015 growing season we experienced exceptionally high winds (over 130kph) that caused damage to green shoots and wind-induced vine dormancy. Although our yields were reduced the benefit in 2015 was exceptional flavour concentration within the grapes (0.8 ton/acre for 2015 vintage).

Vinification

Picking by hand was completed on 3rd April 2015 with sugar levels at 23.1°Brix (average across clones). After careful sorting 50% of the whole bunches were included in the ferment. Cold maceration was held at 8°C for 4 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 28°C. Total on skin contact time 12 days. Matured in French oak barrels for 11 months. No fining. No filtering.

Tasting notes

Visually the wine is rich, dark, and full, with good clarity.

On the nose this wine offers aromas of dark ripe fruit (plum) and delicate dried spice (cloves).

On the palate the wine starts out with ripe lush dark fruit, balanced with fine silky tannins. It has a savoury character at its core, with good mid-palate weight, nicely balanced with its natural acidity. In the finish there is a sense of lasting cassis, with the fine persistent tannins lingering.

Overall style is one of low intervention, a pure expression of the 2015 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

Very approachable now and can be confidently cellared for at least five years (to 2021).

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