

APRENTIS

OF DEVOTUS

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Alcohol	13.0%
Total Acid	5.0 g/L
pH	3.59
Residual Sugar	< 1 g/L

Date Harvested	28-Mar-16
Closure	Screw cap
Bottles Produced	1588

Viticulture

This wine was grown from our youngest 11 to 17 year old vines consisting of Dijon clones (667, 777, & 114) 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, clover and lupin) to plough back into the soil for organic vine nutrition. The 2016 growing season in Martinborough was exceptionally hot and dry, perfect for concentrating flavours. Our vines were low yielding (1.9 ton/acre for 2016 vintage).

Vinification

Picking by hand was completed on 28th March 2016 with sugar levels at 23.2°Brix (average across clones). After careful sorting 40% of the whole bunches were included in the ferment. Cold maceration was held at 8°C for 3 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 29°C. Total on skin contact time 11 days. Matured in French oak barrels for 11 months (no new oak). No fining. No filtering.

Tasting notes

Ruby-red colour with lighter garnet hues on the edge.

The nose is softly full in volume with harmoniously interwoven aromas of dark-red berry fruits, cherries and plums, along with fresh herbs and some whole bunch stalk notes that form a rounded, deep core.

The palate has a fulsome, rich and robust mouthfeel, with sweet flavours of savoury dark-red berry fruit along with notes of cherries and plums, entwined with fresh and dried herbs, and some whole bunch stalk elements on a well-structured, vibrant palate. The palate is juicy, lush and the fruit is balanced by moderate grainy tannin extraction and grip, with fresh, lacy, natural acidity providing energy. The flavours carry with good vitality to a robust and lively finish of soft, savoury red fruits, herbs and earthy detail.

Cellaring Notes

Very approachable now and can be confidently cellared for at least 3 years (to 2020).

