DEVOTUS

RESERVE

DEVOTUS RESERVE PINOT NOIR **2016**

Alcohol	12.0%
Total Acid	6.1 g/L
pH	3.24
Residual Sugar	< 1 g/L

Date Harvested	4-Apr-16
Closure	Natural Cork (49mm ultra-premium Flor)
Bottles Produced	1068

Viticulture
This wine was grown from our oldest vines. We have 10 rows of 30 year old Pommard clone vines, with beautiful gnarly trunks and extensive deep roots. 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 yeilding (2.4 ton/acre for 2016 vintage).

Vinification
Picking by hand was completed on 4th April 2016 with sugar levels at 22.5°Brix. After careful sorting 10% of the whole bunches were included in the ferment. Cold maceration was held at 9°C for 5 days. Fermentation was inoculated with cultured Burgundy yeast. Peak fermentation temperature was 28°C. Total on skin contact time 13 days. Matured in French oak barrels (25% new oak) for 11 months. Gently fined and filtered just prior to bottling.

Tasting notes
Visually very dark ruby-red colour, with black-purple hues.

The nose is tightly bound with elegance of proportion, the fruit pronounced in fragrant dark-red and black cherry and berry aromas, along with dark-red florals and complexing herbal notes.

The palate has bright and tightly bound flavours of ripe black cherry and berry fruit entwined with dark herbs, violet and dark-red florals. The fruit is deeply concentrated with a core of very fine-grained flowery tannins providing good structure. The fresh acidity enhances the linearity. The wine flows smoothly, leading to a very long, lingering finish of black fruits, florals herbs and minerals.

Cellaring Notes
This wine is drinking beautifully now, yet its full character and fine complexity will be entirely revealed over the next 10 years (to 2027).