# **DEVOTUS**

### **DEVOTUS PINOT NOIR 2016**

Alcohol	13.0%
Total Acid	4.9 g/L
рН	3.64
Residual Sugar	< 1 g/L

Date Harvested 28-Mar-16
Closure Screw cap
Bottles Produced 2502

#### **Viticulture**

This wine was grown from our 22 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, 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 (2.1 ton/acre for 2016 vintage).

#### **Vinification**

Picking by hand was completed on 28th March 2016 with sugar levels at 23.4°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 3 days. Fermented 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 new oak). No fining. No filtering.

#### **Tasting notes**

Ruby-red colour, lighter on the rim with garnet hues.

The nose is elegantly proportioned with concentrated aromas of savoury dark-red berry and cherry fruit with notes of earth, dark herbs, subtle whole bunch stalk fragrances and dark florals.

The palate has a smooth and concentrated heart of ripe dark-red berry fruit with plum notes, subtle savoury herb and whole bunch stalk elements. The fruit richness shows with elegance and style, and is supported by fine-grained supple tannins. Fine, natural acidity provides energy, and the wine flows along a velvety line to a long, sustained, complex savoury red fruited and herb nuanced finish. Overall style is one of low intervention, a pure expression of the 2016 vintage, of the Martinborough Terrace, and particularly of the vineyard.

## **Cellaring Notes**

Very approachable now and can be confidently cellared for at least 5 years (to 2022).



