

APRENTIS OF DEVOTUS

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Alcohol	13.0%
Total Acid	4.5 g/L
pH	3.73
Residual Sugar	< 1 g/L

Date Harvested	02-Apr-17
Closure	Screw cap
Bottles Produced	1680

Viticulture

This wine was grown from our youngest 12 to 18 year old vines consisting of Dijon clones (667, 777, 114 & 115) and the Abel clone. Our vines were non-irrigated. Our farming methods were organic and sustainable. We controlled undervine 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 2016/2017 growing season in Martinborough was cooler and wetter than normal, resulting in above average canopy growth rates, hence the additional leaf plucking around the bunches (performed three times compared to just once in a normal year) and the extensive thinning and removal of any bunches that were less than perfect. Our vines were low yielding (1.9 ton/acre for 2017 vintage).

Vinification

Picking by hand was completed on 2nd April 2017 with sugar levels at 23.2°Brix (average across clones). After careful sorting 20% of the whole bunches were included in the ferment. Cold maceration was held at 8°C for 2 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 new oak). No fining. Gently filtered just prior to bottling.

Tasting notes

Even garnet red colour with depth, lighter on the rim. The nose is elegant, refined and fragrant in expression with a very finely concentrated heart of dark-red berry fruits harmoniously melded with dark-red florals, along with a very fine line of dark herbs. Medium-full bodied, the palate is bright and lively with aromatic fruit flavours of dark-red cherry and berry fruit with subtle notes of raspberries, along with an array of red florals and dark herbs. The fruit is enlivened by fresh, lacy acidity and underlined by light, fine-grained tannin extraction.

Overall style is one of low intervention, a pure expression of the 2017 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 2023).

