

DEVOTUS

RESERVE

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Alcohol	12.5%
Total Acid	6.6 g/L
pH	3.39
Residual Sugar	< 1 g/L

Date Harvested	02-Apr-17
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	722

Viticulture

This wine was grown from our oldest vines. We have 10 rows of 31 year old Pommard clone vines. 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 (1.8 ton/acre for 2017 vintage).

Vinification

Picking by hand was completed on 2nd April 2017 with sugar levels at 23.1°Brix. After extensive sorting the bunches were fully destemmed. Cold maceration was held at 9°C for 3 days. Fermentation was inoculated with cultured yeast. Peak fermentation temperature was 29°C. Total on skin contact time 14 days. Matured in French oak barrels (25% new oak) for 11 months. Gently fined and filtered just prior to bottling.

Tasting notes

Very dark, deep, ruby-red colour with youthful purple hues.

The nose is refined with bright and vibrant aromas of dark red cherry, berry and raspberry fruit entwined with dark herbs, with finesse and real intensity.

Medium-full bodied, the palate has an elegant and concentrated core of rich, sweet and luscious fruit flavours of dark-red cherries and raspberries, with dark herbs. There is a fine-grained tannin structure with balanced, refreshing acidity. The wine carries to a long, elegant, lingering finish.

Cellaring Notes

This wine will benefit from being cellared until 2019, from when its full character and fine complexity will be entirely revealed over the next 10 years (to 2029).

