

DEVOTUS

DEVOTUS PINOT NOIR 2017

Alcohol	13.0%
Total Acid	4.3 g/L
pH	3.75
Residual Sugar	< 1 g/L

Date Harvested	02-Apr-17
Closure	Screw cap
Bottles Produced	1699

Viticulture

This wine was grown from our 23 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 (1.7 ton/acre for 2017 vintage).

Vinification

Picking by hand was completed on 2nd April 2017 with sugar levels at 23.3°Brix (average across clones). After careful sorting 25% 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

Moderately deep ruby-red colour with slight garnet hues, a little lighter on the edge. The nose has tightly bound aromas of red berry fruit melded with notes of dried herbs, unfolding whole bunch stalk notes, with red floral and fresh herbs, unveiling a little nutty oak. Medium-full bodied, the palate is full with flavours of savoury red fruit with dark herbs, with some earth and game. Light, fine-grained tannins support the fruit with balanced natural acidity, with an elegant lingering finish.

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).

