

DEVOTUS

RESERVE

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Alcohol	13.0%
Total Acid	4.8 g/L
pH	3.59
Residual Sugar	< 1 g/L

Date Harvested	18-Mar-18
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	1728

Viticulture

This wine was grown from our oldest vines, from our 32 year old Pommard clone vines and from our 27 year old Dijon and Abel 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 oats, red clover and lupin) to plough back into the soil for organic vine nutrition. The 2017/2018 growing season in Martinborough was unusual, with extreme heat in Dec 17 & Jan 18 followed by a cooler late summer leading up to picking in Mar 18, so accelerated development early on followed by slow ripening after veraison (early Feb 18). Our vines were low yielding (2.0 ton/acre for 2018 vintage).

Vinification

Picking by hand was completed on 18th March 2018 with sugar levels at 23.2°Brix (average across clones). After careful sorting 30% of the whole bunches were included in the ferment. Cold maceration was held at 7°C for 3 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 27°C. Total on skin contact time 14 days. Matured in French oak barrels (20% new oak) for 11 months. No fining. No filtering.

Tasting notes

Visually very dark ruby-red colour.

The nose is proportioned with aromas of red cherry and concentrated dark-red berry with savoury notes of whole bunch stalk, earth, and dark herbs. Medium-full bodied, the palate is concentrated, with a dense core of dark red fruits (ripe plums and dark cherries) and herbs. There is a firm structure, with fine-grained tannins, balanced with fresh acidity.

Cellaring Notes

This wine will benefit from being cellared until 2020, from when its full character and fine complexity will be entirely revealed over the next 10 years (to 2030).

