

APRENTIS

OF DEVOTUS

APRENTIS OF DEVOTUS PINOT NOIR 2022

Alcohol	13.0%
Total Acid	5.3 g/L
pH	3.72
Residual Sugar	< 1 g/L

Date Harvested	10-Mar-22
Closure	Screw cap
Bottles Produced	3844

Viticulture

This wine was grown from our youngest 10 to 23 year old vines consisting of Dijon clones (667, 777, 114 & 115) as well as the Abel and Pommard clones. 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, rye, crimson clover, white clover and blue lupin) to plough back into the soil for organic vine nutrition. Martinborough had an excellent start to the 2021/2022 growing season, with a frost-free bud burst in September 2021 followed by excellent calm and dry conditions for flowering over November 2021. This resulted in a perfect fruit-set. Early summer conditions up until January 2022 were good with dry sunny days. Yet February 2022 saw over 300mm of rain. This created challenges in the form of humidity, yet with leaf-plucking (painstaking removal of leaves by hand from around the bunches of grapes) we were in a good position to deal with this disease pressure. This combined with removal of any imperfect bunches, all done by hand, by making multiple sweeps through the vineyard, ensured that only perfect bunches of grapes were hand-picked at harvest time in mid-March 2022. Our vines were low yielding (1.9 ton/acre for 2022 vintage).

Vinification

Picking by hand was completed on 10th March 2022 with sugar levels at 23.4°Brix (average across clones). After careful sorting 10% of the whole bunches were included in the ferment. Cold maceration was held at 11°C for 2 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 29°C. Total on skin contact time 14 days. Matured in seasoned French oak barrels for 10 months. No fining. No filtering.

Tasting notes

Lifted black currant on the nose. Bright, rich, with notes of flint and preserves on the palate. Fine tannin. Overall style is one of low intervention, a pure expression of the 2022 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

Approachable now and can be confidently cellared for 5 years (to 2028).

