

DEVOTUS

DEVOTUS PINOT NOIR 2021

Alcohol	13.5%
Total Acid	5.5 g/L
pH	3.64
Residual Sugar	< 1 g/L

Date Harvested	9-Mar-21
Closure	Screw cap
Bottles Produced	2240

Viticulture

This wine was grown from our middle aged block, with vine age ranging from 22 to 30 years, and clones consisting of Dijon (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 oats, crimson clover, chicory and plantain) to plough back into the soil for organic vine nutrition. The 2020/2021 growing season in Martinborough was challenging and can be best described as “early”. We experienced an early bud-burst in late August 2020 (a result of the mild/warm winter in 2020) and then followed 3 weeks of cold wet weather in November 2020 that the “flowering window” coincided with. The difficult flowering conditions resulted in a lower fruit-set, hence the lower yields for this vintage. This was followed by a good summer, hot and dry, perfect for fruit ripening, yet ripening was accelerated with less bunches on the vine, hence the harvest was early in March 2021.

Our vines were low yielding (1.3 ton/acre for 2021 vintage).

Vinification

Picking by hand was completed on 9th March 2021 with sugar levels at 23.9°Brix (average across clones). After careful sorting 20% of the whole bunches were included in the ferment. Cold maceration was held at 9°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 9 months. No fining. No filtering.

Tasting notes

Blackberries, boysenberries, graphite on the nose.

Savoury and rich yet subtle on the palate.

Overall style is one of low intervention, a pure expression of the 2021 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

Will benefit from cellaring until 2023, and can be confidently cellared for at least 7 years after (to 2030).

