

DEVOTUS

RESERVE

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Alcohol	13.5%
Total Acid	6.1 g/L
pH	3.4
Residual Sugar	< 1 g/L

Date Harvested	20th March 2014
Closure	Natural Cork
	Hand select grade, 50mm length
Bottles Produced	988

Viticulture

This wine was grown from our oldest vines. We have 10 rows of 28 year old Pommard clone vines with beautiful gnarly trunks and extensive deep roots. Our vines are non-irrigated. Our farming methods are natural. We control weeds with mechanical cultivation and grow crops within the vineyard (such as barley, oats and peas) to plough back into the soil for organic vine nutrition. Our vines are low yielding (1.7 ton/acre for 2014 vintage).

Vinification

Picking by hand was done on the 20th March 2014 with sugar levels at 23.6°Brix. After careful sorting, 15% of the whole bunches were included in the ferment. Cold maceration was held at 9°C for 5 days. Fermentation was inoculated with cultured Burgundy yeast. Peak fermentation temperature was 28°C. Total on skin contact time 12 days. Matured in French oak barrels (25% new) for 11 months. Gently fined and filtered just prior to bottling.

Tasting notes

A very bright, lively and transparent wine.

On the nose this wine entices with floral notes (rose petal) and dark fruit (plum). There are layers of aromatics consisting of spice (cinnamon) and earth (truffles).

On the palate this wine is very precise, yet with a soft and gentle texture. Great acidity vs. tannin balance. There is the presence of black fruit, structured within good tannic frame, that leads into a lasting chewy finish.

Wine style is delicate and feminine, fine-boned, fresh and vibrant. Great complexity with layers of aromatics.

Cellaring Notes

This wine has been built to go the distance. It is drinking beautifully now, yet its delicate power and fine complexity will be fully revealed over the next 10 years.



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