

DEVOTUS

RESERVE

DEVOTUS RESERVE PINOT NOIR 2015

Alcohol	13.5%
Total Acid	6.3 g/L
pH	3.19
Residual Sugar	< 1 g/L

Date Harvested	6th April 2015
Closure	Natural Cork (hand select grade, 50mm length)
Bottles Produced	509

Viticulture

This wine was grown from our oldest vines. We have 10 rows of 29 year old Pommard clone vines, with beautiful gnarly trunks and extensive deep roots. Our vines were non-irrigated. Our farming methods were natural. We controlled weeds with mechanical cultivation and grew crops within the vineyard (such as barley, oats and peas) to plough back into the soil for organic vine nutrition. During the 2015 growing season we experienced exceptionally high winds (over 130kph) that caused damage to green shoots and wind-induced vine dormancy. Although our yields were reduced the benefit in 2015 was exceptional flavour concentration within the grapes (0.9 ton/acre for 2015 vintage).

Vinification

Picking by hand was completed on 6th April 2015 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 29°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

Deep dark ruby colour, with transparency.

The wine entices the nose with subtle notes of blackcurrant. There are layers of perfumed scents consisting of juniper berries and red liquorice.

On the palate the wine is youthful and tight. There is good fruit drive through the mid-palate. It has uplifting acidity in balance with fine tannins, which gives the wine tension, precision, and ageability. The mouthfeel has a gentle texture, with black ripe fruit, and with a long contemplative finish.

Wine style is feminine and fresh. A concentrated vintage which, with further bottle aging, will produce great complexity.

Cellaring Notes

This wine is drinking beautifully now, yet its full character and fine complexity will be entirely revealed over the next ten years (to 2026).



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