

DEVOTUS

RESERVE

DEVOTUS RESERVE PINOT NOIR 2020

Alcohol	12.5%
Total Acid	5.2 g/L
pH	3.62
Residual Sugar	< 1 g/L

Date Harvested	14-Mar-20
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	1987

Viticulture

This wine was grown from our oldest vines, from our 34 year old Pommard clone vines and from our 29 year old Dijon 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 barley, crimson clover and blue lupin) to plough back into the soil for organic vine nutrition. The 2019/2020 growing season in Martinborough was ideal. We experienced warm, dry, and calm conditions in late spring, perfect for flowering and fruit set (Nov-19), followed by a long hot and dry summer. To keep our yields down we removed a very high percentage of the bunches, in Dec-19 and Jan-20 (green harvesting) eg. with the younger vines up to 50% of the fruit was “dropped”. There was heavy rain (over 100mm) in Martinborough at the end of Mar-20, yet we had finished picking the last of our grapes just before this deluge set in.

Our vines were low yielding (1.8 ton/acre for 2020 vintage).

Vinification

Picking by hand was completed on 14th March 2020 with sugar levels at 23.2°Brix (average across clones). After careful sorting 40% of the whole bunches were included in the ferment. Cold maceration was held at 10°C for 4 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 28°C. Total on skin contact time 16 days. Matured in French oak barrels (20% new oak) for 11 months. No fining. No filtering.

Tasting notes

Dusty notes of leather and spice on the nose.

Delicate subtle notes of oak, complexed by stem and savoury characters of freshly cut hay.

Overall style is one of low intervention, a pure expression of the 2020 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

This wine has been built to age, and will benefit from being left alone at least until 2022. Can be confidently cellared for at least 15 years.

