



## Rachel Pinot Noir 2012

**Tasting Note:** The nose exhibits aromas of black cherry, truffle and chocolate. The palate is concentrated and full, with a dense core of rich fruit, alongside savoury spice and herbal notes, all underpinned by silky-fine and mouth coating tannins. Long on the finish, with a cleansing acidity, this is a poised, yet powerful wine.

**Drink dates:** Now until 2025



**Vintage:** 2012 was a cool year. However, it started in ordinary fashion with a fine spring and even flowering and fruit-set. There was some rain around Christmas, though never enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face. Consequently, the fruit ripening was slow and harvest late with low yields.

**Vineyard:** The fruit comes mostly from our clay-rich hillside Raupo Creek vineyard in the Omaka Valley, with a tiny amount also from the alluvial shingles of our Tatou vineyard and the Noa vineyard, which is made up of Waimakariri type soils of alluvial origin.

**Winemaking:** Fruit was hand-sorted and destemmed and cooled. After a pre-fermentation steeping period, the juice was warmed and fermented with wild yeast, and the caps hand-plunged daily during fermentation. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to French oak barriques, of which 14% were new. The wine went through natural malolactic fermentation during 15 months maturation, before it was bottled unfiltered and unfined.

### Technical data:

**Clones:** 115, 667, 777 & 10/5

**Yield:** 3 tonnes / hectare

**Oak:** 100% oak matured, 14% new

**Bottling date:** 17<sup>th</sup> January 2014

**Alcohol:** 13.5 %

**RS:** <1g

**pH:** 3.7

**TA:** 5.7g/l

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