

BLACK GRAPE

SOCIETY

TECHNICAL INFORMATION



TASTING COMMENTS

Deep indigo in colour with an enticing hue, this wine is serious and dark on the nose with perfumed fruits, hints of smoke and subtle spice. On the palate, the wine is textural, elegant and layered with mocha, dark cherry and cigar box characters..

WINEMAKING NOTES

The grapes were harvested in pristine condition and transported directly to the winery. On arrival, half the bunches were tipped directly to tank for carbonic fermentation, while the second half were gently destemmed before fermentation in open top vessels. The carbonic fermentation technique adds complexity and depth, while building an elegant, rich and fragrant palate.

The wine was lightly pressed before being transferred to French oak barrels (35%) new, where it spent 10 months maturing. The wine was racked immediately prior to bottling, accentuating the fresh vibrant fruit flavours.

VITICULTURE NOTES

Central Otago is the World's most southerly wine growing region. Its extreme temperatures (hot days and cool nights) help to produce Pinot Noirs of exceptional intensity. The fruit for this wine was sourced from three sub-regions to capture the true expression of Central Otago Pinot Noir. Bannockburn's rich, dark berry fruit characters complement Lowburn's spiced plum flavours, all framed exquisitely by Bendigo's structural style. The 2015 growing season in Central Otago was warm and dry with naturally low yields. This in combination with careful hand thinning of the vine canopy throughout the growing season resulted in small berries with excellent concentration of flavour and great balance between phenolic ripeness and flavour ripeness. A very expressive vintage.

WINEMAKER



Winemakers Name

Chris Darling

