
BLACK GRAPE

SOCIETY

TECHNICAL INFORMATION

NOSE
RASPBERRY WITH
NOTES OF SPICED
COFFEE

OAK
6 MONTHS
FRENCH OAK
MATURATION

PALATE
JUICY RASPBERRY AND
CHERRY WITH HINTS OF
LIQUORICE



THE CENTRAL OTAGO

WINEMAKING

10% CARBONIC FERMENTATION
90% TRADITIONAL FERMENTATION

VINEYARDS
CENTRAL OTAGO

TASTING COMMENTS

Ruby in colour with an enticing hue, this wine is classic Central Otago, seductive yet serious – a wine of subtlety. Raspberry dominates the nose, enhanced with notes of spiced coffee. On the palate, the wine has texture and finesse, with juicy raspberry and cherry flavours and hints of liquorice. Silky tannins and fine acidity add to a lingering finish.

WINEMAKING NOTES

The grapes were harvested in pristine condition and transported directly to the winery. On arrival, individual parcels of fruit were chosen for either traditional or carbonic fermentation. 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 where it spent 6 months maturing. It 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. Resultant wines are refined, delicate and full of character.

FOOD MATCH

Roast duck, crispy pork belly, or barbecued quail.

WINEMAKER

John Ashwell

