

# BLACK GRAPE

## SOCIETY

### TECHNICAL INFORMATION

**NOSE**  
PLUM  
SPICE  
COCONUT

**OAK**  
8 MONTHS  
100% FRENCH OAK  
12% NEW

**PALATE**  
CHERRY  
DARK CHOCOLATE  
BERGAMOT TEA

**WINEMAKING**  
90% TRADITIONAL FERMENTATION  
10% CARBONIC FERMENTATION



**VINEYARDS**  
CENTRAL OTAGO

### TASTING COMMENTS

This wine has a captivating dark purple colour and a fabulous brightness. The nose is deeply aromatic - plum and dark cherry are lifted by notes of coconut, spice, dark chocolate and bergamot tea. On the palate, the wine is richly layered yet remains energetic and bright with a wonderful natural acidity complementing the sweet berry fruit flavours. Plush tannins flow through to the finish of the wine which is toasty and complex.

### WINEMAKING NOTES

Individual Pinot Noir batches were hand harvested in the cool of morning then transported to our winery ready to be processed immediately. A portion of the bunches were added directly to open top fermenters without destemming, giving added depth and complexity to the ferments through whole-bunch characteristics. The remaining fruit was delicately destemmed and quality sorted before being transferred to the fermenters by gravity. After a period of 5 days cold soaking, a third of the individual batches were warmed and allowed to ferment with wild yeast, imparting texture and wild ferment complexity. The remaining batches were inoculated with classic Pinot Noir yeasts and fermented slightly cooler to retain purity of fruit flavour. Up to three times a day, the ferments were gently plunged to help extract tannin structure and colour. Once dry, the ferments were sealed and the juice allowed to macerate on skins for a period of 12 days, allowing polymerisation of the extracted tannins giving rise to a rich velvety structure and great length.

### 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

Crispy skinned duck, Chinese barbecued pork, or grilled quail.

### WINEMAKER

John Ashwell

