

APRENTIS OF DEVOTUS

APRENTIS OF DEVOTUS PINOT NOIR 2019

Alcohol	13.0%
Total Acid	4.7 g/L
pH	3.79
Residual Sugar	< 1 g/L

Date Harvested	10-Mar-19
Closure	Screw cap
Bottles Produced	1817

Viticulture

This wine was grown from our youngest 7 to 20 year old vines consisting of Dijon clones (667, 777, 114 & 115) as well as the Abel and Pommard clones. 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 yellow mustard, red clover and rye corn) to plough back into the soil for organic vine nutrition. The 2018/2019 growing season in Martinborough was classic, with very hot and dry conditions right throughout summer. However, earlier in the cycle, we had suffered from frosts (Oct-18) and less than perfect (cold and wet) conditions during flowering and fruit-set (late Nov-18). Hence the much reduced yields for this vintage. Our vines were unusually low yielding (0.8 ton/acre for 2019 vintage).

Vinification

Picking by hand was completed on 10th March 2019 with sugar levels at 23.4°Brix (average across clones). After careful sorting 20% of the whole bunches were included in the ferment. Cold maceration was held at 9°C for 2 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 29°C. Total on skin contact time 11 days. Matured in seasoned French oak barrels for 10 months. No fining. No filtering.

Tasting notes

Very deep ruby-red colour.

The nose is proportioned with sweet aromas of red cherry and savoury notes of herbs. Medium-full bodied, the concentrated palate has a core of rich red fruit flavours.

Overall style is one of low intervention, a pure expression of the 2019 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

Very approachable now and can be confidently cellared for at least 5 years (to 2025).

