

DEVOTUS

DEVOTUS PINOT NOIR 2019

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| Alcohol | 13.0% |
| Total Acid | 4.9 g/L |
| pH | 3.78 |
| Residual Sugar | < 1 g/L |

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| Date Harvested | 16-Mar-19 |
| Closure | Screw cap |
| Bottles Produced | 1507 |

Viticulture

This wine was grown from our middle aged block, with vine age ranging from 20 to 28 years, and clones consisting of Dijon (667, 777, 114, & 115) and the Abel clone. 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 16th March 2019 with sugar levels at 23.4°Brix (average across clones). After careful sorting 30% 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 14 days. Matured in seasoned French oak barrels for 10 months. No fining. No filtering.

Tasting notes

Very deep ruby-red colour.

On the nose this wine entices with aromas of concentrated dark fruit and earth. Medium-full bodied, the concentrated and dense palate shows ripe dark red fruits balanced with dark herbs.

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

Approachable now, will benefit from cellaring until 2021, and can be confidently cellared for at least 5 years (to 2025).

