

DEVOTUS

RESERVE

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Alcohol	12.5%
Total Acid	5.1 g/L
pH	3.67
Residual Sugar	< 1 g/L

Date Harvested	13-Mar-19
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	1361

Viticulture

This wine was grown from our oldest vines, from our 33 year old Pommard clone vines and from our 28 year old Dijon clone vines. 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 (0.7 ton/acre for 2019 vintage).

Vinification

Picking by hand was completed on 13th March 2019 with sugar levels at 23.1°Brix (average across clones). After careful sorting 25% of the whole bunches were included in the ferment. Cold maceration was held at 8°C for 3 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 28°C. Total on skin contact time 15 days. Matured in French oak barrels (20% new oak) for 11 months. No fining. No filtering.

Tasting notes

Visually dark ruby-red colour.

The nose has interwoven aromas of dark-red berry fruits and blackcurrant. Medium-full bodied, the palate has a concentrated core of bright red fruits, balanced with savoury whole bunch stems. Stylistically a delicate yet serious Pinot Noir whose sensory boundaries will expand with time.

Cellaring Notes

This wine will benefit from being cellared until 2021, from when its full character and fine complexity will be entirely revealed over the next 10 years (to 2031).

