

DEVOTUS

R E S E R V E

DEVOTUS RESERVE PINOT NOIR 2022

Alcohol	13.0%
Total Acid	5.4 g/L
pH	3.65
Residual Sugar	< 1 g/L

Date Harvested	11-Mar-22
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	1812

Viticulture

This wine was grown from our oldest vines, from our 36 year old Pommard clone vines and from our 31 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 barley, rye, crimson clover, white clover and blue lupin) to plough back into the soil for organic vine nutrition. Martinborough had an excellent start to the 2021/2022 growing season, with a frost-free bud burst in September 2021 followed by excellent calm and dry conditions for flowering over November 2021. This resulted in a perfect fruit-set. Early summer conditions up until January 2022 were good with dry sunny days. Yet February 2022 saw over 300mm of rain. This created challenges in the form of humidity, yet with leaf-plucking (pain-staking removal of leaves by hand from around the bunches of grapes) we were in a good position to deal with this disease pressure. This combined with removal of any imperfect bunches, all done by hand, by making multiple sweeps through the vineyard, ensured that only perfect bunches of grapes were hand-picked at harvest time in mid-March 2022. Our vines were low yielding (1.6 ton/acre for 2022 vintage).

Vinification

Picking by hand was completed on 11th March 2022 with sugar levels at 23.2°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 26°C. Total on skin contact time 17 days. Matured in French oak barrels (20% new oak) for 10 months. No fining. No filtering.

Tasting notes

Elegant, bright, raspberry aromas. Fine, yet persistent tannin, and full spectrum structure on the palate. A dense core of red fruit, with elegant, fresh, and fine boned tannin. Overall style is one of low intervention, a pure expression of the 2022 vintage, of the Martinborough Terrace, and particularly of the vineyard.

Cellaring Notes

This wine has been built to age, and will benefit from being left alone at least until 2024. Can be confidently cellared for at least 10 years (to 2034).

