

APRENTIS OF DEVOTUS

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Alcohol	13.0%
Total Acid	4.8 g/L
pH	3.75
Residual Sugar	< 1 g/L

Date Harvested	12-Mar-20
Closure	Screw cap
Bottles Produced	2916

Viticulture

This wine was grown from our youngest 8 to 21 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 barley, crimson clover and blue lupin) to plough back into the soil for organic vine nutrition. The 2019/2020 growing season in Martinborough was ideal. We experienced warm, dry, and calm conditions in late spring, perfect for flowering and fruit set (Nov-19), followed by a long hot and dry summer. To keep our yields down we removed a very high percentage of the bunches, in Dec-19 and Jan-20 (green harvesting) eg. with the younger vines up to 50% of the fruit was “dropped”. There was heavy rain (over 100mm) in Martinborough at the end of Mar-20, yet we had finished picking the last of our grapes just before this deluge set in.

Our vines were low yielding (1.9 ton/acre for 2020 vintage).

Vinification

Picking by hand was completed on 12th March 2020 with sugar levels at 23.6°Brix (average across clones). After careful sorting 10% 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 30°C. Total on skin contact time 12 days. Matured in seasoned French oak barrels for 10 months. No fining. No filtering.

Tasting notes

Raspberry and blackcurrant notes on the nose with a hint of violet (stems).

Cassis and dark savoury characters on the palate, showing fine dusty tannins.

Overall style is one of low intervention, a pure expression of the 2020 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.

