

DEVOTUS

RESERVE

DEVOTUS RESERVE PINOT NOIR 2021

Alcohol	13.5%
Total Acid	5.5 g/L
pH	3.61
Residual Sugar	< 1 g/L

Date Harvested	6-Mar-21
Closure	Natural Cork (49mm Portuguese Flor grade)
Bottles Produced	2160

Viticulture

This wine was grown from our oldest vines, from our 35 year old Pommard clone vines and from our 30 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 oats, crimson clover, chicory and plantain) to plough back into the soil for organic vine nutrition. The 2020/2021 growing season in Martinborough was challenging and can be best described as “early”. We experienced an early bud-burst in late August 2020 (a result of the mild/warm winter in 2020) and then followed 3 weeks of cold wet weather in November 2020 that the “flowering window” coincided with. The difficult flowering conditions resulted in a lower fruit-set, hence the lower yields for this vintage. This was followed by a good summer, hot and dry, perfect for fruit ripening, yet ripening was accelerated with less bunches on the vine, hence the harvest was early in March 2021.

Our vines were low yielding (1.4 ton/acre for 2021 vintage).

Vinification

Picking by hand was completed on 6th March 2021 with sugar levels at 23.8°Brix (average across clones). After careful sorting 30% of the whole bunches were included in the ferment. Cold maceration was held at 10°C for 2 days. Fermented with wild yeasts from the vineyard. Peak fermentation temperature was 28°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

Cherry, sesame seed and peanut shell notes on the nose.

Dark fruit with subtle acidity tannin balance on the palate with long length.

Overall style is one of low intervention, a pure expression of the 2021 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 2023. Can be confidently cellared for at least 15 years.

