

Wild Earth

Wild Earth Vineyards Pinot Noir 2008

Consultant Winemaker: Grant Taylor

Viticulturist: Pip Feyen

Vineyard notes:

The 2008 growing season was an exceptional one in Central Otago, with near ideal conditions. Budburst occurred early October. The early season weather conditions were stable, and November/December saw average temperatures and relatively low rainfall. These conditions resulted in the vines flowering in a very narrow time frame. January & February weather was exceptionally warm with above average temperatures. The benign conditions meant larger than normal berries and a great deal of effort managing crop size. Cooler late season conditions allowed extended hang time. The grapes for this wine came from both of our vineyard sites; located in Bannockburn, and Lowburn.



Winemaking considerations:

Ripe fruit was hand-harvested from the vineyards throughout April. Several separate fermentations were undertaken for this blend from different clones, with the fruit coming from both our Bannockburn and Lowburn vineyards.

The fruit was de-stemmed, pressed, settled, and fermented slowly in open top stainless steel tanks. The must was left for 3 days on cold soak, and pumped over once a day during this time.

The fermenters were warmed and inoculated with yeast to ferment the wines to dryness. Around 30% of the ferments were inoculated with wild yeast. The wines were then plunged three times a day for the first third of the ferment, then increased to four plunges per day at ferment peak. The ferments peaked at 32° Celsius, and plunging continued until the ferments were dry.

Limited post maceration took place for up to 3-4 days post ferment, and the ferments tasted daily once dry until the tannins were homogenised. The wines spent an average of 2-3 weeks on skins to extract tannin, colour and aromatics.

The wines were then gently drained and pressed, and tank settled for 2-3 days, then racked to French oak barriques, of which 30% were new oak. The wines were kept cool and humid in the barrel hall until spring, and topped frequently during this time. The room was then warmed and the barrels underwent malo-lactic fermentation. The wines were then racked out of barrel and blended in tank in February. This wine is unfiltered, but went through cross-flow filtration prior to being bottled late March.

Analysis:

Alcohol:	14.2%
Titratable Acidity:	5.25g/L
pH:	3.56 g/L

Aromatic & Palate

Deep ruby in colour with aromas of old roses, briar and a hint of vanilla. Fine tannins and good weight, underpinning dark cherry, blackberry, spice and briar notes, with a hint of oak. Well balanced, good length and a persistent finish.