Doctors Flat



2011 Pinot Noir *Tasting Notes*

ORIGIN Doctors Flat Vineyard,

Bannockburn, Central Otago

GROWER Steve Davies

WINEMAKER Steve Davies

TASTING NOTES

The 20II Pinot Noir from Doctors Flat is a supple wine, finely perfumed, with deep, youthful colour. Weighty, with dense, ripe flavours, notably savoury and complex, and a long, finely poised finish. Full of personality.

The wine is drinking well now but it will be rewarding to cellar and drink progressively over the next decade.

VITICULTURE

Doctors Flat Vineyard is a single 3-hectare site in Bannockburn. The soil is deep gold-bearing gravels laid down by receding glaciers some 480,000 years ago.

Organic farming continues to improve the soil health and a thriving soil micro life is the conduit that delivers a complex mix of nutrients to the vine roots; this in turn produces complex wine, shaped by the soil and site.

WINEMAKING

My 20-plus years of winemaking has shown me that a simple format of small open tanks, close attention, and minimal intervention does produce worthy wine that reflects its place of origin.

In 2011 fermentation occurred without added yeast. About 15% of the fruit went directly to tank as whole bunches and the extraction process was very gentle, relying on grape quality and extended time in tank. After 30 days the wine was drained to French oak barrels, malolactic conversion was delayed until spring and SO2 not added until mid summer. After a full 12 months in barrel the blend is decided and the selected lots are racked into a small tank then allowed to settle through their second winter.

18 months after harvest, on October 26th 2012 the 2011 Pinot was bottled without fining or filtration.



WINE DATA

Clones: Dijon 115, 777, 114
Residual sugar: Nil

Titratable acidity: 5.4 g/L pH: 3.75
Alcohol: 14.1%

Harvest dates: 10 & 11 April 2011 Brix at harvest: 24.1, 25.4 brix

Bottled: 26 October 2012

460 cases made