

# Doctors Flat

# 2015 Pinot Noir Tasting Notes

Origin Doctors Flat Vineyard,

Bannockburn, Central Otago

GROWER Steve Davies
WINEMAKER Steve Davies

### TASTING NOTES

Aromatic nose with scents of raspberry, cherry and rose. Mouthfilling, rich and savoury, displaying good texture, excellent complexity and a noteworthy mid palate energy. Finishes with good fruit and fine grained tannin, approachable now.

#### CELLARING

Rewarding now but worthy of cellaring for ten years or more after the vintage date.

# VINEYARD & FARMING

Doctors Flat Vineyard is a single 3-hectare block in Bannockburn. The soil is old in the context of Otago vineyards, composed of deep gravels laid down by receding glaciers some 480,000 years ago. We now see that the advanced soil age contributes to the fine tannin and good texture of Doctors Flat Pinot Noir.

The vineyard is farmed organically, primarily to support and improved the soil health. We know a healthy and abundant soil micro life is good for vine health. The micro life breaks down and transports nutrient and minerals to the vines and that connection between soil and vine contributes to the wine's character and sense of place.

# WINEMAKING

I use a simple programme of small open tanks, close attention, minimal inputs and a very light hand in the extraction process. In 2015 30% of the fruit went directly to tank as whole bunches. Fermentation occurred without added yeast. After 25 and 26 days on skins the wine was drained and pressed to French oak barrels (23% new). Malolactic conversion is delayed until spring and SO2 not added until mid summer. After a full 12 months in barrel the wine is racked to tank for a second winter. 18 months after harvest the wine was bottled without fining or filtration.



# WINE DATA

Clones: Dijon 115, 777, 114

Residual sugar: Nil
Titratable acidity: 4.93 g/LpH: 3.73Alcohol: 13.5%

 Harvest dates:
 April 4th, 7th & 9th 2015

 Brix in tank:
 23.8, 23.8 and 24.2

 Bottled:
 October 14th, 2016

Production: 870 dozen RRP: \$48



