Doctors Flat



2009 Pinot Noir *Tasting Notes*

Origin Doctors Flat Vineyard,

Bannockburn, Central Otago

GROWER Steve Davies

WINEMAKER Steve Davies

TASTING NOTES

The 2009 Doctors Flat Pinot Noir is a dense and textural wine. Aromatically it shows violets, red jam, blackberries and briar. The palate has good weight and concentration with flavours of blackberry, violets and a hint of French oak. The texture is fluid with fine tannins that offer fibre and presence from mid palate through to the lingering finish. This is a dense wine of many parts, good weight, balance and a very promising future.

The 2009 Pinot Noir is a pleasure to drink now but will reward those who are able to cellar this wine for up to 10 years.

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. Choosing to farm organically improves the soil health and a soil rich in micro life delivers a more complex mix of elements than the vines can extract without help; this in turn delivers the character of site to the wine.

Winemaking

Guided by my 20-plus years of experience, I'm confident the simple format of small open tanks, close personal attention, but minimal intervention will produce the most authentic and worthy wine. The winemaker becomes the guide and supporter of a natural fermentation process.

In 2009 about 21% of the fruit went directly to tank as whole bunch, no yeast was added and punch downs were kept to a minimum. After nearly four weeks in tank the wine was drained to (1/3 new) French oak barrels for 12 months. The malolactic conversion was delayed until spring and SO2 not added until mid summer. During harvest 2010 the wine was racked clean into a small tank then allowed to settle through the cold winter months. It was bottled on 27 August 2010 without fining or filtration.



WINE DATA

Clones: Dijon 114, 115, 777 Residual sugar: Nil Titratable acidity: 6.0 g/L pH: 3.65 Alcohol: 14% Harvest dates: 24 April 2009 Brix at harvest: 24.5, 25.0 brix Bottled: 27 August 2010 174 cases made