



SHELTER BAY ESTATE

TASTING NOTES & TECHNICAL SPECIFICATIONS

SHELTER BAY PINOT NOIR 2018



Winemaker: Matt Patterson-Green

Viticulturist: Matt Duggan

Tasting Notes: Concentrated notes of black and red fruits dominate with subtle undercurrents of spice and just a touch of fresh pencil shavings. To taste, the palate is loaded with darker fruits but with a silky smooth tone. Tannins are soft and integrated with a supple mouth-feel leading to a classic Pinot Noir finish that is long and mouth filling.

Vineyards: Fruit was primarily source from our two clay bound vineyards in the Southern Waihopai Valley.

Weather: Like 2017, Vintage 2018 was truly a mixed bag. Early in the season we had settled and very warm weather however later in the season there were challenges with several rain events and periods of cool weather. Judicious use of leaf plucking, and canopy management pre-vintage allowed us to dry out and successfully ripen the fruit after these events. As a result, we generally picked physiologically ripe fruit that was at a slightly lower Brix level resulting in soft elegant wines showing ripe succulent flavours

Harvest: A mixture of clones 777 and 943 off our younger blocks and a mix of Dijon clones off our older plantings commenced late March.

Vinification: The fruit was destemmed into small open top fermenters retaining a large proportion of whole berries. A cold soak of 2 days preceded a warm and rapid fermentation using combination of Pinot Noir specific yeasts and indigenous yeasts. All batches are gently hand plunged as per winemaker's instruction. Post primary fermentation, the young wines were pressed to a mix of stainless steel tank and new and older French oak barrels for maturation. Malolactic fermentation was initiated in all batches finishing mid-year 2018. Each batch was then tasted and assessed before blending, preparation and filtration for bottling early December 2018.

Wine Analysis:

Alcohol 12.7 %	TA 4.9 g/L
pH3.69	RS <1 g/L

