

PINOT NOIR – FLEET RD 2018

On the nose there is an elegant balance of dried strawberries, plums and dark cherry. The palate continues with flavours of vanilla, new leather and spice. This is a medium bodied Pinot Noir, with soft silky tannins.

VINEYARD NOTES

The grapes for this wine came from the Fleet Road Vineyard – Tightrope Estate and the adjacent Garagan Vineyard (formally Hermitage) and are farmed sustainably. Extensive work was done in both vineyards to make this wine. Fruit is dropped to one cluster per shoot and the shoulders are removed. Both shoots and leaves are thinned to ensure good light penetration and even ripening. The irrigation is strategically managed to control canopy growth & berry size, guaranteeing good ripening of the grapes.

WINEMAKER NOTES

The care taken in the vineyard, continues in the winery. The grapes were hand-picked and then processed immediately. The grapes were de-stemmed, but not crushed, directly into small half ton fermenters where they were cold soaked for five days, before a wild ferment commenced. In total the grapes spent about 21 days on skins before being pressed. The wine was aged in French Oak, 30% new, for 10 months before being bottled.



WINE SPECS

VINTAGE	2018
VARIETAL	Pinot Noir
APPELLATION	Naramata Bench
HARVEST DATE	October 10 & 17, 2018
FERMENTATION	Wild ferment in stainless steel
AGEING	10 months in French Oak, 30% new
BOTTLING DATE	September 4, 2019
CASES PRODUCED	423
BRIX	23.6
RESIDUAL SUGAR	2.6 g/L
ACID	5.9 g/L
pH	3.79
ALCOHOL	14.0 %
CELLARING	Drink now through 2026

WINE SHOP \$33

