

tasting notes

HOME BLOCK Pinot Noir 2014



LOWBURN FERRY

CENTRAL OTAGO

Lowburn Ferry Home Block Pinot Noir 2014 is a silky-smooth, deeply coloured wine. Perfumed and spicy on the nose, it reveals aromas of red and black berry fruit, plum, and violets, with hints of savoury mushroom and char. Lush and concentrated flavours of black cherry and plum fruit on the palate are complemented by leather and savoury notes. It is a full bodied, complex wine with layers of fine grained tannin and a lingering finish. Enjoy on its own, or with poultry, duck, lamb, and venison dishes. This wine will continue to develop depth and complexity for 5-7 years.

VINEYARD

Lowburn Ferry Vineyard is planted 100% in pinot noir, an approximately equal mix of clones 115, 5, 667, 777, with a small area of the Abel clone. The vineyard is established on terraces that were in pasture for more than 100 years. The healthy soils have excellent biological activity which enhances the terroir of the site. Central Otago has a cool and dry continental climate and features large diurnal temperature differentials and a warm ripening period through autumn – these climatic factors are ideal for ripening the fickle pinot noir grape, and our vineyard is dedicated solely to its production.

VINIFICATION

The fruit (clones 5, 115, 667 & 777) was hand harvested on 6th - 9th April 2014 and destemmed into 3 x 5T & 1 x 7T stainless steel tanks to undergo a brief period of cold soak. Two of the tanks were inoculated with selected wine yeasts to carry out the fermentation, whilst the other two tanks were wild ferments. The wine was aged in French Oak barriques for around 10 months, of which approximately 31% was new oak.

SEASON

The 2014 vintage began with good fruit set in spring followed by a cool summer. The season improved in late summer and produced good even ripening of grapes from healthy vines.

REGION: Central Otago – New Zealand

SUBREGION: Lowburn

Produced & Bottled by: Lowburn Ferry, Central Otago, New Zealand
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www.lowburnferry.co.nz

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TECHNICAL & WINEMAKING NOTES

OAK MATURATION: 10 months, 31% new oak
CLONES: 115, 5, 667, 777
HARVEST DATES: 6-9 April, 2014
HARVEST ANALYSIS: Brix: 24.1
pH: 3.64
TA: 5.55 g/L
BOTTLING DATE: 31 March 2015
WINE ANALYSIS: Alc: 13.5 %
PACKAGING: 750ml bottles, 6 bottles per pack
BAR CODE: 9421901095000

ABOUT LOWBURN FERRY

Lowburn Ferry was a crossing point over the Clutha River used by early settlers in Central Otago. Glacial terraces are a distinctive feature of the landscape where our family-owned vineyard is established on a sheltered site beneath the Pisa Range in the Lowburn Valley.

More than 100 years of farming has nurtured the deep silt soils of the Lowburn Ferry vineyard which are rich in soil life and organic matter, contributing to the special terroir reflected in our award-winning pinot noir wines..

Owners Roger and Jean Gibson have an academic background in soil science and horticulture, and are totally focussed on producing the best pinot noir wine from their special site in the Lowburn Valley .

REVIEWS & ACCOLADES

Sydney International Wine Competition, Feb 2016: Trophy: Champion Pinot Noir, Blue-Gold Top 100 Award.

Global Pinot Noir Masters 2016, London: Gold Medal

Winestate: Top 5 Finalist in Winestate Wine of The Year Awards 2015

"How good is this. Seductive, powerful, refined and opulent at the same time. Gorgeous aromas of dark cherry, truffle, cedar, dried herb and roasted beet lead to a concentrated palate that delivers layers of delicious flavours. It is richly textured and generously flavoured, while remaining elegant and poised, and finishes superbly long and velvety. Wonderfully expressive and hugely appealing. At its best: now to 2024" **5 stars, 96 points, Sam Kim, Wine Orbit**

★★★★★ This is an elegant and seamless Pinot Noir with harmonious dark red fruit, an array of floral and complex herbal layers and a supple mouthfeel. Serve with Poultry and pork, and with Asian fare over the next 5-6+ years. **19.0-20 Oct 2015 Raymond Chan Wine Reviews**

★★★★★ The 2014 vintage (5*) is a single-vineyard red, hand-harvested at 24 brix at Lowburn, and matured for 10 months in French oak casks (31 per cent new). Deeply coloured, it is fragrant, sweet-fruited and concentrated, with deep, ripe plum, cherry and spice flavours, showing excellent complexity, and fine-grained tannins. Still youthful, it's an age-worthy, very harmonious wine; open 2017+.
Michael Cooper's Buyer's Guide to NZ Wines 2016

RRP: NZ \$55.00



