

# HORIZONS - PINOT NOIR - 2017

## Central Otago

<b>Sub-Regions:</b>	80% Alexandra basin, 20% Pisa Range
<b>Vintage details:</b>	2017
<b>Grape Variety:</b>	Pinot Noir
<b>Clones:</b>	667 5 115
<b>Vine density average:</b>	2500 - 4000 vines/ha
<b>Soils:</b>	free draining gravels, gravels and clay, mix of clay gravel and sand
<b>Harvest:</b>	100% hand-harvest
<b>Whole bunch:</b>	15% (on clone 115 and 667)
<b>Crush:</b>	no crushing
<b>Average time in fermenter:</b>	24 days
<b>Ageing:</b>	10 month in french barrel
<b>Cooperages:</b>	Atelier Centre France, Sylvain,
<b>New barrels:</b>	25%

<b>Finished wine details:</b>	Residual Sugars: <1 g/L pH: 3,65 TA: 5,9 Alcohol: 13.6%
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### 2017 Vintage details:

2017 was the coolest vintage for at least 15 years. The unusually warm September was followed by a good October and then a period of below average temperatures through until late February. Fortunately flowering was good but the cooler weather during berry development meant bunch sizes were below average.

January was marked by cooler average temperatures. This period had significant impact on berry development and canopy growth. Late February and all of March provided excellent conditions for ripening fruit. Two cyclones, Debbie and Cook, brought disturbed conditions but little rain to Otago unlike parts of NZ further north.

Picking started on the for the Pisa Range vineyard and on the for the Alexandra Vineyards. 2017 season seems to have favoured Alexandra which ripened earlier than sub-regions to the west.

Fruit quality was excellent and the late ripening combined to a smaller bunch weight give a splendid result of elegant rich and structured wine.

