



VINTAGE

The growing season for 2013 started early with warm weather which continued throughout the summer. The season was a classic example of a warmer Waipara year showing warm days yet cool nights causing big diurnal fluctuations, (the difference between day and night temperatures); ideal for producing perfectly ripened Pinot Noir; neither over-ripe nor under-ripe. Cooler weather over flowering led to low rates of fertilisation, therefore low crop levels consisting of small bunches with small concentrated berries. This perfect fruit from what seems like a perfect season has allowed us to make a complex wine with great structure and power yet retain finesse at the same time.

VINEYARD

This is a single vineyard wine from the Waipara Valley; from the Cabal Vineyard which is situated on the gentle north east slopes of the Waipara Valley. The soil is a combination of clay and fragmented limestone. Various clones have been planted; grouped within rows and situated on differing slopes and aspect, thus giving us the opportunity to harvest several different parcels. Fermenting the clones separately allows us to build a wealth of information about each clone and how better to process the fruit in vintages to come.

WINEMAKING

Traditional winemaking techniques were used; minimal intervention, meaning that the wines practically made themselves with a little guidance and care from us. Approximately 25% whole bunches were put on the bottom of the fermenter and the rest of the fruit was destemmed which gives a combination of whole berries and some slightly crushed berries. Whole bunches give structure, tannins and flavour; whole berries give abundant generous fruit and perfume; whereas crushed berries results in less aroma but deeper colour and bigger tannins. All the vats had a cold soak for 5-6 days, natural indigenous yeast completed the fermentation and were plunged 2 times daily with more gentle hand plunging during the post fermentation maceration. The vats were pressed separately and the hard pressings separated. The separate batches were barrelled down in French oak, about 25% new French barriques. All barrels completed a natural malo-lactic fermentation in the following spring/summer when temperatures warmed a little. Only the best barrels were selected for the resulting blend. The wines were moved for the first time after 16 months to tank to marry together before bottling. No fining was used, only a light filtration for clarity.

TASTING NOTES

This Pinot Noir has intense aromas of red fruit, cinnamon and Chinese five spices with compelling background notes of rosehip, earth, forest floor, chalk and an herbal complexity as a result of the whole bunch component. On the palate there is generous fruit initially combined with the long linear finish with the classic flare at the end, resulting in a well structured Pinot that speaks of its origins; the Waipara Valley. The tannins are silky smooth and nicely grip the inside of your mouth, giving great balance to the fruit. These tannins, typically the result of whole bunches, help the wine age in bottle and enhance drinkability.



'CABAL VINEYARD' PINOT NOIR 2013