

Prophet's Rock Retrospect Pinot Noir 2014



Vintage: 2014

Alcohol: 14%

pH: 3.62

TA: 5.0g/l (as Tartaric)

Bottles Produced: 1272

This carefully cellared reserve wine is only released a minimum of five years after harvest. It represents a tiny selection from our Home Vineyard, grown and made to showcase our unique site with the benefit of time.

VINEYARD:

The grapes were sourced from our Home Vineyard which is located on a high-elevation, steep glacial terrace in the Bendigo sub-region of Central Otago. This stunning site has clay and pedogenic lime soil, featuring schist and quartz.

Extensive canopy and crop management was carried out during the growing season to ensure the grapes attained full physiological ripeness with great concentration and flavour.

VINTAGE NOTES:

A season considered to be warm and even throughout, no heat waves or extreme cold. After a good summer the autumn temperatures were cool but stable with no adverse weather over the harvest period.

The wines from 2014 have a generosity and seamless quality that means they are starting to drink really well, although with many years potential in front of them.

WINEMAKING:

The grapes were handpicked and field sorted, once at the winery the fruit was destemmed with a high proportion of whole berries going into the fermenters. Fermentation took place using only indigenous “wild” yeast. The wine was gently hand-plunged and once alcoholic fermentation was complete, the wine was drawn off its skins into barrel.

The wine spent 17 months in French oak barrels from a variety of Burgundy forests and cooperages, of which 35% were new.

Bottled under diam cork which are certified taint-free. This wine was bottled unfiltered on the 11th November, 2015.

We recommend careful decanting prior to service. Cellaring will reward collectors over the next 10+ years from vintage.

