

2015 Dexter Black Label Pinot Noir



Analysis at Harvest

Sugar	23.2 Brix
pH	3.46
Acid	7.9g/l TA
Harvest date	18th March
Clones	MV6

Vintage Notes: A favourable flowering period and intermittent rainfall in November and December saw good fruit set. Healthy vines produced strong canopies which were able to ripen a particularly even crop load. The 2015 summer and autumn behaved with moderation and consistency, resulting in a steady ripening season. Bunch weights were not low but consistently medium and acids were generally high in early ripening but moved to a balance at harvest that saw fruit with natural strong ripe flavours. Similar in many ways to 2013.

Winemaking: Hand-picked fruit was tipped directly into a 2 tonne fermenter. A small amount of fermenting juice from another fermenter was added for CO₂ production and the fermenter was sealed. After two weeks the fermenter was foot stomped and then tipped into the press and after pressing transferred immediately to second use French Barriques. Primary fermentation and MLF were completed before winter. The wine was racked once in the spring, blended with a regular fermentation from the same block and put back to a 4th use puncheon for further ageing. It was bottled late February 2016. The final blend is 70% whole bunches and 30% regular fermentation.

Wine Analysis

Alcohol	13.5%
pH	3.56
Acid	5.9 g/l
Sugar	0.33 g/l

Nose

Foresty/earthy aromas with hints of blackberry, plums, savoury herbs and allspice.

Palate

The complex flavours reflect the aromas. Quite rich overall with a soft entry, sweet fruit mid palet and a lingering finish with good acid and tannin balance.