

SUTHERLAND

VINEYARDS

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Sutherland Pinot Noir 2016

This Pinot Noir was aged in French oak barrels for 9 months and shows pure strawberry fruit aromas and lovely perfumed spice and earthy characters on the nose. The wine is wonderfully balanced with a long, refined finish.

MATURATION

Will continue improving for 5 years.

FOOD PAIRING

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

VITICULTURAL PRACTICES

Varietal	Pinot Noir
Root stock	101 - 14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	9 - 11.5 t/ha
Irrigation	Supplementary drip
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	29 January 2016 & 2 February 2016
Grape sugar	23.3 - 24.4 °B
Acidity	5.3 - 5.8 g/l
pH at harvest	3.3 - 3.5

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, punched down for 5 days, racked to barrel for malolactic fermentation.
Wood Maturation	9 months in barrel. 15 % new French oak, balance 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.6 g/l
pH	3.57
Total acid	5.3 g/l
Alcohol	13.5%
Maturation	Should peak around 2024

WINEMAKER'S COMMENTS

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