



squealing pig

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2016 central otago

pinot noir



Colour

Rich plummy purple.

Nose

The nose is like ~~berry pie straight out of the oven~~ filled with wild plums, blackcurrent and spice.

Palate

The palate is like ~~liquid heaven~~ rich and full, packed with ripe cherries and black currents, framed by toasty oak. Hints of dried tobacco are complimented by layers of fine tannin, creating an opulent texture that flows to a lingering finish.

Viticulture

The vintage in Central Otago was ~~stinking-hot~~ very warm during the growing season, allowing for lots of ~~super tasty grapes~~ optimal ripeness at harvest.

Vinification

The fruit for this wine was ~~found in the middle of nowhere~~ selected from cool, elevated sites in Central Otago. Once the grapes were ~~juicy and oh-so-delicious~~ reached optimal ripeness, they were carefully harvested. At the winery, the fruit was ~~left for a while~~ underwent an initial cold soak for 2 days to maximise colour and flavour extraction. The wine was inoculated with a special Pinot Noir yeast strain to enhance complexity and texture, plunged up to 3 times daily. Tannin structure was ~~made-~~ ~~even more awesome~~ further developed by leaving the wine on skins for 10 days. The wine was then pressed and matured in a selection of new and seasoned French oak barriques, maturing for 10 months before ~~wrapping things up~~ being filtered and bottled into this exceptional wine.

Cellaring

This wine is a ~~keeper~~ ready to drink now, but can be cellared for up to 5 years. Over time, fruit flavours will take on more earthy notes.

Technical Information

Region:	Central Otago, New Zealand
Variety:	Pinot Noir
Alcohol:	13.0%
Total Acidity:	6.0g/L
pH:	3.47