



**squealing pig**

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## 2017 central otago pinot noir



### Colour

Rich ruby purple.

### Nose

The nose is filled with freshly picked cherries, cassis, and spice, backed up by some sweet vanilla notes.

### Palate

The palate is like liquid heaven rich and full, packed with fresh cherries and blackcurrants, framed by sweet oak. Hints of dried tobacco and herbs are complemented by layers of silky tannin, creating an opulent texture that flows to a lingering finish.

### Viticulture

The vintage in Central Otago was a stunner, with a very warm dry growing season, allowing for lots of super tasty grapes optimal ripeness at harvest.

### Vinification

Once the grapes had reached perfect ripeness, we carefully hand harvested them. At the winery, the fruit 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, and gently plunged up to 3 times daily. Tannin structure was harmoniously progressed into something special by leaving the wine on skins for 5 days. The wine was then pressed to a selection of new and seasoned French oak barriques, before wrapping things up being filtered and bottled into this exceptional wine.

### Cellaring

This wine is ready to drink now, but can be cellared for up to 3 years. Over time, fruit flavours will take on more earthy and savoury notes.

### Technical Information

Region | Central Otago, New Zealand  
Variety | Pinot Noir  
Alcohol | 12.5%  
Residual Sugar | 2.3g/l  
Total Acidity | 6.1g/l  
pH | 3.59