



SUN & MOON PINOT NOIR 2016



pH - 3.62
TA - 6.4
RS - 0 g/L
Alc - 13.5%
Total SO₂ - 33ppm

Vineyard - Raupo Creek
Clones - 115 & 777 & 10/5
Yield - 2 Tonnes/ hectare
<1kg fruit per vine
Oak - 18 months, 25% new

Production: 300 cases

Certified Organic

Suitable for Vegans

Tasting Notes

Bringing together elegance, silkiness and depth of concentration. The Sun and Moon 2016 is truly a transparent expression of Pinot Noir crafted from small micro plots that grow in harmony on the Osip Hill at our Raupo Vineyard in the Omaka Valley, Marlborough. Well suited clones, clay soils, north facing slopes and absolute rigorous management in the vineyard have aided in creating a highly perfumed, expressive, feminine Pinot Noir. Cellar up to 2032.

Winemaking

A carefully selected batch of Pinot Noir fruit was hand harvested from our Osip clay sloped hill on the Raupo vineyard. The fruit was destemmed into small stainless steel open top tanks, whereby natural fermentation took place. Gentle hand plunging took place twice daily. After an extended period on skins of up to 6 weeks, the batches were pressed gently and then racked to French oak barrels for 10 months (25% new). They were then blended and then returned to French oak puncheons for a further 8 months. The wine was then bottled unfiltered and unfiltered.

Vintage

The 2016 vintage will be remembered for a challenging cold start, followed by a spectacular long summer. The cold start meant the team were under pressure to fight frosts during the early stage of vine growth, however a warm and protracted summer period with dry, warm weather during the harvest period meant the fruit was picked on time and delivered in tact without stress. The harvest period was fast and furious due to physiological ripeness occurring simultaneously, resulting in one of the most compact vintages we have ever experienced.

Viticulture

Our clay rich Raupo vineyard, farmed following organic and biodynamic principles is located in the centre of the Omaka Valley. The fruit for this wine comes from our steep clay rich hillside block - Osip. Each vine is hand tended throughout the season to create a balanced canopy and optimise fruit quality. The ideal yield is for the vine to carry one bunch per shoot or less – under 1kg of fruit per vine so careful thinning ensures this complexity.

