



# CERES ♀

- Exceptional Wines that Hero Worship the Vineyard they come from

## Ceres Bannockburn Composition Pinot Noir 2015

**LOCATION:** Cairnmuir Road, Bannockburn, Central Otago

**THE VINEYARDS:** Ceres Bannockburn Pinot Noir is made up of fruit from 2 vineyards in the sub-region of Bannockburn, totalling 8 ha.

- I. **Inlet Vineyard:** Situated on a river terrace above the Bannockburn Inlet along Cairnmuir Road in Bannockburn. Planted in 2002. The soils are loess ranging from 200 – 600mm on top off deep clay gravels, around 160,000 years old. On an elevation of 225-245m. 5.25 ha.
- II. **Black Rabbit Vineyard:** Neighbouring Inlet Vineyard, 1.46 ha, the site elevation is 250 –315m with ancient soils between 4 and 300 million years old.

**Viticulture:** After a normal budburst the vintage started cool, which slowed the vines down. The temperature recovered in late December and we had a cool January, but a long hot finish from February to end of March. This resulted in very perfumed and aromatic fruit with a wider range of flavours than normal. There is a significant acid backbone which provides structure and definition and will certainly aid in the aging of this wine.

**Winemakers Information:** The Composition 2015 Pinot Noir was fermented with wild yeast and spent 28 days on the skins; around 9-10 days cold soak, 8 – 9 days in ferment then 10 days post ferment. A blend of 30% Black Rabbit and 70% Inlet PN, with 417 dozen bottled.

**Maturation:** 12 months – 20% new (French, from a variety of Burgundian coopers).

**Clones:** 777, 115, Able, 5

**Winemaker:** Matt Dicey

**Tasting Notes:** Attractive and engaging bouquet of ripe red beery fruits - raspberry, plum and cherry; plenty of spice and mineral tones with a wild red rose perfume. On the palate - dry, fruity with flavours that reflect the nose - wild raspberry and plum, moderate toasty oak and oak spice layer, loads of energy, fine tannins and plenty of acidity; youthful. Drink now and through 2027.

**Alcohol:** 14.0%

**pH:** 3.7

**TA:** 4.6 g/L