

# Wild Earth

## Wild Earth Deep Cove Pinot Noir 2008

Consultant Winemaker: Grant Taylor

Viticulturist: Pip Feyen

Deep Cove lies thirty kilometres from the open sea, at the head of Doubtful Sound in the pristine Fiordland National Park.

Guarded by mountains rising to 1,500 metres that surround spectacular fiords, this stunning wilderness is a long-time fishing and diving locale for the Quider family, owners of Wild Earth.

Crafted from their Bannockburn vineyards and blended with selected grapes from outstanding Central Otago vineyards.



### Vineyard notes:

The 2008 growing season was an exceptional one in Central Otago, with near ideal conditions. Budburst occurred early October. The early season weather conditions were stable, and November/ December saw average temperatures and relatively low rainfall. These conditions resulted in the vines flowering in a very narrow time frame. January & February weather was exceptionally warm with above average temperatures. The benign conditions meant larger than normal berries and a great deal of effort managing crop size. Cooler late season conditions allowed extended hang time. The grapes for this wine came from both of our vineyard sites; located in Bannockburn, and Lowburn.

### Winemaking considerations:

From mid to late April ripe fruit was hand-harvested from our Bannockburn and Pisa vineyards in superb condition. We decided on an approach with three separate fermentations each from parcels of different clones, some Dijon and the balance a mix of UCD. After de-stemming and pressing, followed by a period settling, the fruit was fermented slowly in open top stainless steel tanks. The must was left for three days on cold soak, and pumped over once a day during this time.

Wild yeasts were utilised for around a third of the ferments, then the wines were plunged three times a day for the earliest part of the ferment period. The rate increased to four plunges per day as the must reached the peak of ferment when the temperatures reached 32° Celsius. We continued plunging until the ferments were dry. There was a short period of post maceration for up to 3-4 days after fermentation has ceased, while the ferments tasted daily until the tannins were in balance. For two to three weeks the wines were left on skins to extract tannin, colour and aromatics. After gently draining and pressing, followed by tank settling, they were racked to French oak barriques. A third of the barrels were new oak. The wines were kept cool and humid in the barrel hall until spring, and topped frequently during this time. The room was then warmed and the barrels underwent malo-lactic fermentation. The wines were then racked out of barrel and blended in tank in February, before undergoing egg-white fining and cross-flow filtration; then bottled in late March.

### Analysis:

|                     |          |
|---------------------|----------|
| Alcohol:            | 13.8%    |
| Titratable Acidity: | 5.7g/L   |
| pH:                 | 3.68 g/L |

### Aromatic & Palate

The aroma suggests vanilla and red berry jam, with a hint of old fashioned roses. On the palate it is generous and approachable, with dark cherries, barrel char, dried herbs and briar, and balanced acidity. Good weight and length to finish.