



Small Theory Omihi Clay Pinot Noir 2014

Grown on own roots. 25 year old, certified organic vines in Omihi, North Canterbury.

Shoot thinned and shoulders removed post veraison.

Key numbers: Alcohol of 13.8% vol, pH 3.66, TA 5.94 g/L

Total SO₂ at bottling was 66mg/L.

Hand-picked and then hand sorted again in the winery.

Indigenous fermentation and plunged by hand.

Long skin maceration of one month before a gentle press to French oak barrels.

Five barrels; one new, four seasoned.

Indigenous malolactic fermentation.

Coarse filtration only and estate bottled.

1434 bottles produced.

2014 Vintage in North Canterbury.

A mild spring, a warm summer and an early autumn produced a perfect season for the early pick varieties with volumes well up on previous years.

Rain and cooler weather in the late autumn increased the level of botrytis in the late pick varieties.