



## Small Theory Omihi Limestone Pinot Noir 2014

Grown on the hillside of Omihi, North Canterbury. North-west facing. Limestone soils which are well draining with lower fertility.

Shoot thinned and shoulders removed post veraison.

Key numbers: Alcohol of 13.7% vol, pH 3.62, TA 6.09 g/L

Total SO<sub>2</sub> at bottling was 62.89mg/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.

Six barrels; one new, five seasoned.

Indigenous malolactic fermentation.

Coarse filtration only and estate bottled.

1740 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.