



SCHUBERT



2016 PINOT NOIR Block B

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A wet and cold September resulted in a late start to the season. One of the hottest Februaries on record and low rainfall during March allowed for perfect ripening conditions.

DATE OF HARVEST: 27th – 31st March 2016

HARVEST & VINIFICATION: Block B is a selection of the Dijon Pinot Noir clones; specifically the clones 115, 667, 777, 114 and 113. Hand-picked and careful selection of grapes. 100% de-stemmed, cold-maceration and fermentation in stainless steel vats and left on “skins” for 3 weeks. Aged in 45% new and 55% used French oak barriques for 18 months.

DATE OF BOTTLING: 15th February 2018

ALC: 14.5% VOL

TASTING NOTES: Fruit aromas of blackcurrant, dark cherries and plums are unfolding from the glass, combined with hints of dried herbs.

Marvellously complex and seductive with a beautiful, smooth texture but firm structure with very ripe fruit, minerals, subtle leafiness and rosewood. The supporting role of the oak intensifies the underlying dark chocolate and toasty characters.

DRINKING TEMPERATURE: 16-18 °C

CELLARING: 8 - 15 years



***** 5 star, 19/20 points by Raymond Chan, June 2018