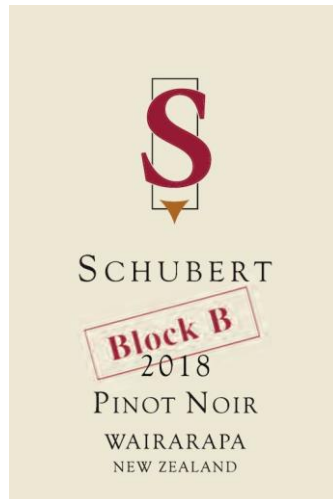




SCHUBERT



2018 PINOT NOIR Block B

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A friendly frost-free spring and a warm and relatively dry early summer lead to a hot January and February.

DATE OF HARVEST: 17th – 28th March 2018

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: 13th February 2020

ALC: 13.5% VOL

TASTING NOTES: Dark cherries and baked plums are unfolding from the glass, transitioning into thyme and crushed pepper with impressions of liquorice. A complex wine with a firm tannin structure, yet smooth mouthfeel. The supporting role of the oak intensifies the underlying dark cacao and spicy characters.

DRINKING TEMPERATURE: 15-17 °C

CELLARING: 8 - 15 years

