

BB

# Bannock Brae

## 2014 Pinot Noir



### *Winemaking*

Previously known as "Barrel Selection", this wine was selected from the very best barrels of our 2014 vintage. The fruit was harvested in mid-April 2014. Time on skins approximately 1 month. After pressing, the wine was settled overnight and racked to French oak. The wine underwent a spring malolactic fermentation. The wine was aged for 15 months in 100% French oak barriques. The wine was not fined, but was given a "medium" filtration. We expect this wine will continue to improve over 8 - 10 years.

The winemaker is Jen Parr.

### *Tasting Notes*

Alcohol: 14.0% w/v  
Residual Sugar: nil g/L  
pH: 3.54  
Titratable Acidity: 5.7g/L  
New Oak: 33%

Deep ruby, with an enticingly fragrant bouquet, it is full-bodied, with a sense of youthful vigour and concentrated, vibrant cherry, plum and spice flavours, showing excellent complexity and harmony.



Distributed by Hop and Vine [www.hopandvine.co.nz](http://www.hopandvine.co.nz)

HV

Hop and Vine Distribution  
Partnering for Success