

# Grasshopper Rock

C E N T R A L O T A G O

## Grasshopper Rock Earnsclough Vineyard Central Otago Pinot Noir 2017

Grasshopper Rock's Earnsclough vineyard is one of the world's southern most vineyards. Established in 2003 and dedicated exclusively to a single vineyard pinot noir. One site, one grape and one wine.

### Winemaking notes:

The fruit (clones 5, 777, 114, 115, Abel and 667) was harvested from the 8<sup>th</sup> of April to the 15<sup>th</sup> of April 2017. The fruit was destemmed into tanks, to undergo fermentation by a mix of selected and wild yeast. Peak fermentation was 30°C. Total time on skins was approx 21 days. The wine was aged in French Oak Barriques for approximately 10 months, of which 28% was new oak.

### Winemaker's tasting notes (pre-bottling):

Dark purple with purple hues.

Vibrant red currant, blackberry and raspberry, perfumed with violets, spice, oak char and dried herb.

Sweet dark plum, cherry and blackcurrant with layers of leather, clove, tobacco and dark chocolate.

Medium bodied and very complex with silky fine tannins and a long and concentrated red fruit finish.

### 2017 vintage weather:

2017 was the coolest vintage for at least 15 years. The unusually warm September was followed by a good October and then a period of below average temperatures through until late February.

Fortunately, flowering was good but the cooler weather during berry development meant bunch sizes were below average. 90 gram average bunch weight which is the lowest since 2007 and 2010 vintages. Picking started on 8 April which was surprisingly early. 2017 season seems to have favoured Alexandra which ripened earlier than sub-regions to the west. Fruit quality was excellent.

### Statistics:

Vine Age	Planted 2003
Pinot Noir Clones	667, 777, 115, Abel, 5, 114
Harvest Dates	8 April - 15 April 2016
Brix at Harvest	23-24
Whole Bunch Fermentation	Nil
Fermentation Tanks	Small open top stainless steel fermentation tanks
French Oak	Approx 10 months in French Oak Barriques, 28% new
Bottling Date	27 March 2018
pH	3.64
Titrateable Acidity	5.43
Alcohol	13.0%
Dry Extract	NA
Fining	Egg white

### Contacts and vineyard detail:

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