

# Grasshopper Rock

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

## Grasshopper Rock Earnsclough Vineyard Central Otago Pinot Noir 2018

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 23<sup>rd</sup> – 31<sup>st</sup> March 2018. 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 11 months, of which 29% was new oak.

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

Dark purple with purple hues.

Lovely aromatics of red currants, boysenberries and dried herb with hints of violets, tobacco and cloves. Medium bodied with cherries, raspberries, liquorice and concentrated flavours of tobacco and spice. This wine is finely textured with savoury notes and a lovely mineral acidity on the finish.

### 2018 vintage weather:

2017/18 was our most extreme season yet. Serious frosts in the weeks before budburst were followed by unprecedented heat mid-season. One of the hottest Central Otago summers on record. The heat, early flowering and ripening and rain in February created more challenges than normal. Flowering was 2-3 weeks early and the perfect conditions meant excellent fruit set resulting in large tight bunches. Veraison was three weeks ahead of normal as was harvest. Alexandra, as a sub-region, benefited from some cooler late afternoon breezes which took the heat out the day and slowed ripening. This cooling and courage to delay picking as-long-as possible to develop more flavour in the fruit has, we think, paid off. Average bunch size higher than normal at 135 g and yield (litres per tonne) lower due to hang time.

### Statistics:

Vine Age	Planted 2003
Pinot Noir Clones	667, 777, 115, Abel, 5, 114
Harvest Dates	23 – 31 March 2018
Brix at Harvest	24-25
Whole Bunch Fermentation	Nil
Fermentation Tanks	Small open top stainless steel fermentation tanks
French Oak	Approx 11 months in French Oak Barriques, 29% new
Bottling Date	10-11 April 2019
pH	3.60
Titratable Acidity (g/L)	5.75
Alcohol	14.0%
Dry Extract	
Fining	Nil

### Contacts and vineyard detail:

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