



*Saving Grace*

## 2018 PINOT NOIR

*Love, but not the loud kind. The home block at dawn from the smoko room; quiet awe, belonging. Loyal — not just leaky boat loyal, but quarter century loyal. Our people. Our place. Our **Saving Grace**.*



### Growing

*This clone 777 Pinot Noir was grown on the terraces at our Deans Vineyard in the shadow of the beautiful Three Deans range. The 2018 vintage provided a reasonable amount of angst and hair pulling due to the wet and warm weeks after Christmas, but the vineyard team put in a huge effort and the ripe fruit was pristine.*

*Deans Vineyard, Waipara Valley, North Canterbury.*

### Winemaking

*Hand harvested fruit, including 20% whole bunches was wild fermented and matured for 9 months in French Oak. It was then bottled unfinned and unfiltered. Winemaker Brownie's philosophy with Pinot Noir is to be hands-off, capturing the vivid aromatic profile this site provides, and showing the juicy vibrancy of this fruit.*

*Alc 13% / pH 3.64 / TA 6.11*

### Tasting

*Aromas of black olive and herbs lead the way to juicy dark red fruits tempered by a fine tannin profile. Primal and succulent, this Pinot Noir is a real surprise for your senses.*

### Our Saving Grace

*Don't be misled by the appearance of this wine—the colour belies the depth of flavour and layers of texture and intensity. It fooled us for a long time, we didn't think it was going to make it, but then at the last turn, there it was revealing all its beauty.*