



## Tasting Notes 2016 Wallis Pinot Noir



|                       |   |
|-----------------------|---|
| Vintage               | After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.  |
| Vineyards :: Clones   | Wallis (Middle Block 100%) :: MV6 (100%)  |
| Harvest date :: Yield | Hand picked 2 March 2016 :: 3.48 tonnes/ha (1.4 t/acre, ~20.9hl/ha)   |
| Brix :: pH :: TA      | 23.8° (13.2° Baumé) :: 3.50 :: 6.5 g/l  |
| Winemaking            | Grapes hand-harvested in early March and, on arrival at the winery, 100% destemmed. A 6 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 25 days on skins). Following pressing and a short settling period the wine was transferred to 31% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 12 months of oak maturation. |
| Aging :: Oak          | 12 months :: 31% new French oak barriques (medium toast; very tight grain; François Frères)   |
| Malolactic            | Complete  |
| Residual sugar        | Dry (0.38 g/l)  |
| Finished pH :: TA     | 3.50 :: 6.0 g/l   |
| Alcohol               | 13.5% (8.0 standard drinks/750ml bottle)  |
| Production            | 170 dozen :: bottled March 2017 :: screwcap   |
| Release date          | March 2018  |

**TASTING NOTES** Perhaps the only challenge with the 2016 Wallis Pinot Noir is that its personality is anything but open. Instead, it's a really black fruited wine. Blackcurrants, cloves, spice aplenty. It's just a fraction bitter, with a deliberately savoury mode and with almost molten berry concentration to it. The mysterious Pinot Noir stranger in the corner, this will please those looking for a more restrained, subtly powerful style.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature The key here is not to fight the flavours. Veal with tomato and capers. Serve at 14–17°C.  
Best drinking 2018-2028

### REVIEWS