

Johnson Estate
MARLBOROUGH PINOT NOIR 2018

Region	Marlborough, New Zealand
Vineyards	Waihopai Valley - Johnson Vineyard - Top terraces with clay/silt loam lenses over free draining alluvium. Omaka Valley - Outpost Vineyard - Variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes.
Viticulture	Viticulturist - Adam McCone Clones: Abel, 114, 667, 777, 828, 943 Vertical shoot positioning, shoot and bunch thinning to restrict yield.
Vintage	2018 was a very warm growing season, being dry through Spring and Summer, and a change to wetter conditions in the Autumn harvest period. Our quickest harvest to date had the Pinot Noir rapidly picked from the vines between periods of rain, with great flavours.
Winemaking	Winemakers - Paul Bourgeois and Richelle Tyney Our selected estate vineyard blocks were kept separate until final blending. The grape bunches are mostly destemmed and all fermented naturally in open vats. After gentle plunging the wine is drained to barrels for 11 months prior to blending.
Technical	Pick dates: 6 March - 16 April 2018 Alcohol 12.5% Acid p.H 3.8, T.A 4.9 g/L Residual sugar 2.0 g/L
Aroma	Fresh and vibrant notes of cherry with an overlay of dried spice and cloves.
Palate	Layers of bright red fruits with hints of vanillin oak creating a finely balanced and long finish.

