

CHURTON THE ABYSS PINOT NOIR 2013

Vintage | 2013

Wine maker | Sam Weaver

Alcohol | 13.5% Residual sugar | <1 g/l

pH | 3.83 TA | 5.2

Cellaring | 5 - 15 years

Food match | New season leg of lamb with rosemary

Churton



VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. Our highest block, The Abyss is home to our oldest vines and has an ideal sloping exposure to the east. The unique aspect provides cool early morning sun allowing the vines to ripen their fruit slowly and without the harsh intensity of the hot afternoon sun. Following a very good summer which was cool but very sunny we picked exceptional fruit from The Abyss block on the 30th of March. The yield was very low at 22hl/ha.

WINEMAKING | Fruit was hand-picked into 14 kg bins, transported to the winery and de-stemmed. A large proportion of whole berries were transferred to open fermenters. Utilising only indigenous yeasts, fermentation started naturally after about 6 days of maceration. When fermentation started the tanks were gently plunged twice a day. This was followed by a 14 day maceration, producing a wine with supple tannins and fine length of fruit. The wine was aged for 18 months in new (30%) and used French piece Bourguignon. The Abyss Churton Pinot Noir was racked twice and bottled in October 2014.

TASTING NOTE | A complex wine that has power but delicacy, complexity and savouriness. Our 2013 Abyss has a beautifully complex bouquet of earth, spice, musk rose and black cherry fruit. The palate is layered with black fruit, earthy and tarry elements, combined with complex flower aromas. It is textured and silky with long persistence of flavour and fine tannin texture, making for great ageing potential.

