

kate radburnd



2014 KATE RADBURND VINE VELVET PINOT NOIR

Harvest Data

Vintage Detail:

The long Martinborough growing season, with warm days and cool nights, allows fruit to ripen slowly and build flavour over a longer period.

2014 saw favourable weather conditions during spring and into summer allowing for good flowering and fruit set. Settled weather brought harvesting forward and allowed for picking to be finished before the rains at the end of April.

Winemaking

Fermentation vessel:

Closed and open stainless

steel fermenters

Barrel Type: French, new and seasoned

New Barrel: 12%

Maturation: Approx 8 months

Fining: No

Filtration: Yes sterile

Estate Bottled: 13/08/2015

Winemaker's Notes

Harvested on the 28th March from Martinborough, a portion cold soaked and fermentation proceeded in open stainless steel fermenter hand plunged, and closed stainless steel fermenter; pumped over: Oak maturation in French barriques for approximately 8 months. 12% new.

Wine Analysis

Alcohol: 14%

Tasting Notes

Medium bodied with supple tannins and refreshing acidity. Dark cherries, floral notes and cardamon overlay woody herbs and gentle oak.

A handwritten signature in red ink that reads "Kate R". The signature is fluid and cursive, with a large, stylized 'R'.

KATE RADBURND
WINEMAKER