

CRAFT
FARM

**2017
PINOT NOIR
CROSBY VINEYARD**

Craft Farm wines are single site expressions that showcase the essence of place.

- Vineyard: Crosby Vineyard
Location: 31-37 Princess Street, Martinborough
Owners: Braden and Gabrielle Crosby
Viticulturist: Braden Crosby
Established: 1986
Varietal: Pinot Noir
Clonal selections: 10/5 (1986), Abel and UCD5 (2000), 828 (2011)
Area: 1986 plantings, 3m rows x 2m between vines
From 2000, 2m rows x 1.25m between vines
Soil: Martinborough Terrace soils of clay loam over alluvial gravels from the Huangarua and Ruamahunga Rivers
Winemaking: The grapes were hand-picked and de-stemmed into an open top fermenter. 15% of the grapes were left as whole bunches. The grapes soaked for one week prior to fermentation with vineyard yeasts. At the end of fermentation the young wine was pressed off and immediately run to barrel for malo-lactic fermentation and maturation. All barrels were French oak (50% new) and a mixture of sizes. Barrel maturation was for 14 months on gross lees without sulphur. All barrels were blended together, sulphured and settled prior to bottling in July without fining or filtration.
Technical details: pH 3.55 | TA 6.50 g/L | RS 1.0 g/L | Alc 13.0 %
Quantity: 1800 bottles
Tasting note: Pale red with a vibrant purple hue.
Concentrated strawberry and raspberry dominate with lighter, sappy herbal notes. Floral scents (Asian lily and violet) and spice (five spice) along with a toasty oak nuance provide additional interest. There is also a savoury note coming from the maturation on lees and this manifests itself as a sea spray or soy complexity.
The palate is super silky and supple belying the structure of the wine. Weight and concentration are not built from alcoholic sweetness, rather, low cropping and careful maturation.



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