

LITTLE ENGINE

W I N E S

2016 PLATINUM PINOT NOIR

VITICULTURE NOTES

The 2016 season started very early with unusually warm April weather. Bud break was about the 2nd week of April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required and minimizing the need to spray. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

Sourced entirely from estate grown grapes of our Corbishley Vineyard, this wine offers a formidable palate tempered with the elegance of fine grained tannins.

As with all our grapes, crop yields were purposely kept low, an average of 2.0 tons per acre. Over a range of picking dates, we hand harvested, sorting in the vineyard prior to de-stemming into one-ton fermenters. Guided spontaneous alcoholic and malolactic fermentation occurred with 15% of these grapes left as whole clusters. This enriches the wine with a lovely textural nuance that is well worth the added attention required.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are de-stemmed only into one ton fermenters. About 15% whole clusters are added to each fermenter. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The natural fermentation maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

It undergoes spontaneous malolactic fermentation and matures in barrel for 15 months with no racking until pre-bottle blending. The 2016 Platinum Pinot Noir is 89% new oak (puncheons and barrels) and the balance in neutral barrels. Unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

Beautiful aromatics of ripened dark fruits and an alluring feather light note of sap and wild mushrooms. The mid-weight yet plush palate is generous with ripened black cherry, cradled by exotic spices particularly of anise and cloves. Significant follow through to a tenacious finish still engaging with dark fruit and spices which nod at the 12 months in both new and 2nd fill French oak barrels.

While amazingly giving and harmoniously balanced in its youth, we do recommend cellaring as your patience will be well rewarded. The acidity and palate structure will allow this wine to age gracefully through 2025.

CULINARY INSPIRATION

Roasted pork loin, sautéed porcini and crimini mushrooms, pan seared gnocchi. All drizzled with pan jus.



Production: 53 cases
Alcohol: 14.1%
pH: 3.72