

# LITTLE ENGINE

W I N E S

## 2017 PLATINUM PINOT NOIR

### VITICULTURE NOTES

The 2017 season was challenging at times marked by a wet start, followed by significant heat and then intermittent stretches of hazy skies. Bud break was about the 3rd week of April and we had vigorous vine growth through June/July. Canopy management was key to ensure air flow and give adequate bunch exposure where required. 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 growing clones 777, 667, and 115.

Crop yields were purposely kept low with Pinot Noir, an average of 2.0 tons per acre.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are destemmed 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 2017 Platinum Pinot Noir is 100% new oak (primarily puncheons). Unfiltered prior to bottling.

### TASTING NOTES & SUGGESTED CELLARING

Beautiful aromatics of ripened dark fruits, stewed raspberry, baked figs, and subtle allspice. The mid-weight yet lavish palate boasts integrated black fruits and baking spices. Significant follow through to a tenacious finish still engaging with dark fruit and spices with balanced acidity, adding to the structure to last a decade or more.

While harmonious and elegant 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 2027.

### CULINARY INSPIRATION

Two Rivers roast pork tenderloin with purple fingerling potatoes, apple, asparagus, and lemon balm.



Production: 109 cases  
Alcohol: 14.2%  
pH: 3.79