

Rochford. Captive the senses.

Latitude Pinot Noir 2019

Pinot Noir clones: MV6, 115 and D5V12

Tasting Notes:

Medium to deep ruby red colour. Punchy bright red fruit aromas of strawberry concentrate and rose petals floral undertone. Soft, loose ripe fruit evolution on the palate with round, raspberry fruits firm but spicy tannins finish the wine with a hint of clove and cinnamon on the aftertaste.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environment conditions.

Optimal conditions for flowering and fruitset in the vineyards gave well balanced yield with plenty of promise leading into the 2019 harvest. A dry January and February followed, culminating in a relatively compressed vintage, though attention to detail in the vineyards gave winemakers wonderfully balanced fruit with concentration of flavour and exceptional natural acidity.

Harvest Hand-picked on the 7th, 9th and 12th of March
Vinification & Elevage: Fruit is fully de-stemmed and fermented as 100% whole berries. Short cold soak, plunged once per day then pressed after 14 days to French oak for indigenous malolactic conversion then sulphured on lees. 10 months in oak, then once prior to filtration and bottling.

Technical Data:

Alcohol 13.7%
Contains Sulphites

