2017 INNOCENT BYSTANDER

CENTRAL OTAGO PINOT NOIR











WINEMAKER: Joel Tilbrook

REGION: Central Otago, New Zealand

VARIETALS:

11 months in 100% French oak barriques (10% new) **MATURATION:**

ALCOHOL: 13.5 % alc/vol

VINTAGE: The 2018 growing season was a relatively short one in Central Otago. Warmer than average nights occured through late summer and into harvest making picking decisions even more crucial. Bunch weights and overall volumes were down on 2017 but quality was sound.

WINEMAKING: Fruit was sourced from vineyards in Wanaka, Lowburn, Bendigo and Queensbury, up and down Central Otago, to achieve perfumed aromatics as well as the characteristic plummy juicy density that typifies this area. Using Steve Flamsteed's "Humbug" technique, 20% of the grapes were kept as whole bunches and juice was added to partially submerge those bunches. The fermenters were then covered, immersed with carbon dioxide and left to cold macerate until fermentation by indigenous yeasts began. After fermentation the win spent 11 months in barrel for natural settling and was bottled without filtration or fining.

TASTING NOTES: The 2018 Central Otago Pinot Noir has lively red and blue fruit aromas supported by savory, spicy undertones of clove, nutmeg and thyme. The palate delivers juicy blackberry and cherry flavors with earthy undertones. The wine has a lovely weight and texture with polished, structured tannins and vibrant natural acidity.

CRITICAL ACCLAIM: Not yet reviewed. 2017 vintage: 92 pts /Smart Buy Wine Spectator

ABOUT INNOCENT BYSTANDER: Innocent Bystander has forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit and non-intervention winemaking techniques these wines reflect Victoria's cool climate, soil and topography. In 2014, experienced vigneron Phil Sexton extended this philosophy across the Tasman Sea to New Zealand adding two new cool climate regions - Central Otago and Marlborough to Innocent Bystander's portfolio.

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