## **2021 INNOCENT BYSTANDER**

## CENTRAL OTAGO PINOT NOIR











WINEMAKER: Joel Tilbrook

Central Otago, New Zealand **REGION:** 

**VARIETALS:** Pinot Noir

**MATURATION:** 11 months in 100% French oak barriques (14% new)

ALCOHOL: 13.6% alc/vol | TA: 5.9 g/L | pH: 3.64

VINTAGE: A cool Central Otago summer resulted in small berries with great concentration and tannin structure. Early to mid summer was cool and wet, but overall the fruit was excellent - fresh fruit-forward and aromatic, with yields above average.

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. 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 wine spent 11 months in barrel for natural settling and was bottled without filtration or fining.

TASTING NOTES: A vibrant bouquet loaded with red and blue fruits, savory spices, and dried flowers. The palate delivers juicy black cherry and wild black berry flavors with an intriguing earthy undertone. The wine has a lovely weight and texture with polished, structured tannins and vibrant natural acidity.

CRITICAL ACCLAIM: 92 pts Wine Enthusiast, 89 pts 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.











