

# Grasshopper Rock

C E N T R A L O T A G O

## Grasshopper Rock Earnsclough Vineyard Central Otago Pinot Noir 2019

Grasshopper Rock's Earnsclough vineyard is one of the world's southern most vineyards. Established in 2003 and dedicated exclusively to a single vineyard pinot noir. One site, one grape and one wine.

### Winemaking notes:

The fruit (clones 5, 777, 114, 115, Abel and 667) was harvested from the 5<sup>th</sup> – 12<sup>th</sup> April 2019. The fruit was destemmed into tanks, to undergo fermentation by a mix of selected and wild yeast. Peak fermentation was 30°C. Total time on skins was approximately 26 days. The wine was aged in French Oak Barriques for approximately 10 months, of which 28% was new oak.

### Winemaker's tasting notes (pre-bottling):

Dark garnet with ruby hues.

Fragrant with dark plum, blackberry, chocolate, dried herbs, spice, and liquorice.

Lovely weight on the palate with dark red fruits and sweet stonefruit backed up by savoury spicy oak. Fine grained tannins throughout the palate give a lovely texture and length balanced with mineral acidity and a long blackberry finish.

### 2019 vintage weather:

2019 vintage season was overall a warm year but started with hard frosts in September and October and ended with hard frosts in early April. The 13 October frost during budburst was particularly hard. Flowering and fruit set was very good although Spring was wetter than average. March surprised by being warmer than February and bringing the start of harvest forward by about ten days to 5 April. Harvest 2019 was punctuated by three hard frosts, but the grapes suffered no significant damage. The last of the 2019 grapes were picked on Friday 12 April. Fruit was in excellent condition despite concerns the autumn frosts may catch us out this year. Volume was slightly above average. We expect the 2019 grapes will make excellent wine.

### Statistics:

Vine Age	Planted 2003
Pinot Noir Clones	667, 777, 115, Abel, 5, 114
Harvest Dates	5 – 12 April 2019
Brix at Harvest	24-25
Whole Bunch Fermentation	Nil
Fermentation Tanks	Small open top stainless steel fermentation tanks
French Oak	Approx 11 months in French Oak Barriques, 29% new
Bottling Date	11 March 2020
pH	
Titrateable Acidity	
Alcohol	14.0%
Dry Extract	
Fining	Nil

### Contacts and vineyard detail:

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