

Grasshopper Rock

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

Grasshopper Rock Earnsleugh Vineyard Central Otago Pinot Noir 2022

Grasshopper Rock's Earnsleugh vineyard is one of the world's southern most vineyards. Established in 2003 and dedicated to Pinot Noir. One of Central Otago's premier vineyard sites.

2022 vintage weather:

2022 harvest was one of the easiest for many years with no weather pressure and perfectly clean and ripe Pinot Noir grapes. The vintage was slightly warmer than average. 972 growing degree days versus our average of 942. During flowering in December, cloudier and wetter than normal weather caused temperatures to drop and there was reduced flower germination. The poorer fruit set meant less berries per bunch and more open bunches when it came to ripening which was a good thing. Average bunch weights were marginally lower than average, and the total harvest was down 5-10% on average. March and April were outstanding months of perfect weather for ripening and harvesting Pinot Noir by hand. It is a few years since we experienced such an ideal last 30 days leading in to harvest.

Winemaking notes:

The fruit (clones 5, 777, 114, 115, Abel and 667) was harvested from the 5th – 11th April 2022. The fruit was destemmed into tanks to undergo fermentation by a mix of selected and wild yeast with peak fermentation was 30°C. Total time on skins was approximately 20 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 purple with garnet hues.

Perfumed with violets, blackberries, strawberry, hints of spice, chocolate and dried herb.

A full silky entry with dark plum, dark cherry, florals and forest floor notes. Concentrated and complex with good minerality, ample fine-grained tannins and a persistent finish. Firm acid backbone which melds well with the dark fruit profile.

Statistics:

Vine Age	Planted 2003
Pinot Noir Clones	667, 777, 115, Abel, 5, 114
Harvest Dates	5-11 April 2022
Brix at Harvest	24-25
Whole Bunch Fermentation	6%
Fermentation Tanks	Small open top stainless steel fermentation tanks
French Oak	Approx 10 months in French Oak Barriques, 28% new
Bottling Date	30 March 2022
pH	3.61
Titrateable Acidity	
Alcohol	13.3%
Dry Extract	NA
Fining	Nil

Contacts and vineyard detail:

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