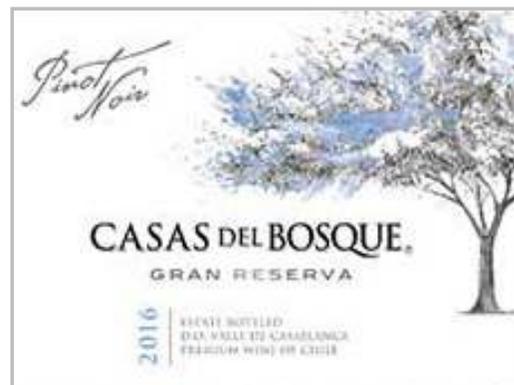




Casas del Bosque Gran Reserva Pinot Noir 2016

Wine Maker: Grant Phelps
Appellation: Casablanca Valley
Varietal: Pinot Noir
Yields per Acre: 1.4 tons/acre
Wood treatment: French Oak.
Length of barrel maturation: 10 months

Alcohol: 14.5%
pH: 3.66
Total Acidity: 5.18 g/L
Residual Sugar: 4.58 g/L
Volatile Acidity: 0.54g/L



UPC#:697412000362

Viticultural Practices: All fruit was sourced from our own vineyard - located within the coolest, western-most reaches of the Casablanca Valley. Sourced from hillside blocks facing from north-east to north-west, on shallow red clay soil over decomposed granite. Plant material is a mixture of massal selections and clones 115 and 777, planted between 2000 and 2010. Crop levels are an average of only 3.5 tonnes per hectare (1.4 tons per acre).

After a dry and relatively cool growing season, harvest was rushed in the week before the rains of 9 and 10 April.

After arrival at the winery, the grapes were passed through a destemmer avoiding excess crushing, before being gravity fed to small open-top tanks. A 5 day cold soak (at 5°C/41°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during 5-8 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour.

Following the completion of fermentation the young wine was then drained to 2nd and 3rd use French oak barrels for 10 months during which time it was racked twice: once in the spring (upon the completion of malolactic fermentation) and the second time for the final barrel selection, keeping the fine lees in suspension for added mouthfeel. The wine was clarified and kept in stainless steel tanks until bottling on 22 and 23 June 2017.

Winemaker Notes: Bright ruby colour. On the nose, red forest fruits blend with notes of earth and bramble, complemented by some caramel and spice from the French oak barrels. Medium bodied, fresh and balanced, with elegant tannin and a long, clean finish. Preferably serve at 12 – 14°C.

Score(s): 91 pts Tim Atkin

90 pts Wine Spectator - Svelte, with well-spiced flavors of cherry, dried raspberry and plum that feature notes of cardamom and cumin. The mineral finish is crisp and filled with rich herbal accents. Drink now through 2021. 3,000 cases made. -KM