

CHARTERIS

CENTRAL OTAGO - NEW ZEALAND

2018 Charteris Central Otago Pinot Noir

Winemakers Notes

Well that was exciting! In 2017/2018 Central Otago and the whole of New Zealand for that matter had the hottest summer on record. If it wasn't for the early Hunter harvest and the coolest February in Central Otago for about 10 years, I would have been right up the proverbial without a paddle. At the Central Otago Pinot Celebration in January delegates are usually headed to the nearest outdoor shop for a couple of layers of merino because of a sudden stall of summer. But January 2018 was the other way. A run on bikinis and boardshorts with delegates sitting in the edge of Lake Wakatipu with frosty glasses of Central Riesling floating nearby was the order of the day. 2018 was fast and furious. One Month earlier than usual for us meant we had to have our wits about us, and all the grapes were off and into the winery by early April. The warm early season also brought with it an abundance of fruit and I think we will look back at these wines with a fondness reminiscent of the glow that you feel at the end of a warm summer's day.

Tasting Note

From whatever angle you look at this wine, it's all about plush, ripe fruit and abundance. If you could smell and taste Dave Graney's famous crushed Velvet Suit, this would be it. The plummy fruit aroma has the warmth of a summer afternoon and the lift of the slightest zephyr across Central Otago's wild herbs on said afternoon. The underlay of floral bouquet adding depth and perfume. Seamless glide to the entry and silky smooth tannins melt into the gentle texture and acid profile of the palate. There's plushness, line and volume all bundled up in that Velvet Suit. I can see Dave Graney, Tex Perkins and Tim Rogers tucking into a few bottles of this and talking about the bad old days of Rock and Roll. It will happily cruise to 5 years in the cellar but why wait. Goes with Teppanyaki, hot off the charcoal grill.

Vintage Conditions

The 2018 harvest will forever be stamped by Central Otago's glorious summer up until February. A warm spring, even flowering and near perfect growing conditions put the harvest well ahead of anything we have seen before. Were it not for the coolest February on record we may have been picking even earlier. Fortunately, the cool weather slowed ripening enough to maintain bright acidity and result in the plush fruit and silky texture endemic of the 2018 wines from Central Otago.

Technical Info

Sourced from the Hawkesbury Vineyard near Wanka and Steve Davies' Doctors Flat Vineyard in Bannockburn. - Clones – 55% 777, 25% Dijon 115, 20% UCD5 - 20% Whole Bunch - 100% no New Oak - 300 Dozen Produced - Made by the Vintage, with minimal winemaking interference.



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