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# 2016 PINOT NOIR

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## TASTING NOTES

The lamont Pinot Noir 2016, has an alluring nose of sweet red berries and cherry notes, with savoury characters of undergrowth and mushroom. Bold yet elegant the palate is concentrated and rich with red berry and cherry elements seamlessly integrated with fine tannins.

## WINEMAKING

Grapes for this wine were hand harvested over four select picking dates. Open top tanks, hand plunged, with a portion of whole bunches. On skins for 28 days then pressed off and sent to French oak barriques (25% new) for 11 months. Bottled April 2017. Certified organic fruit.

## THE FACTS

Clone 667, 777, Abel, 115

Harvest Dates 28 March-15 April 2016

Brix 23.5° Avg

Residual Sugar <1g/L

Titrateable Acid 5.7 g/L

Alcohol 13.5 %

## CAMERON DOUGLAS MS

96 Points

Warm and generous bouquet of Pinot Noir with a savoury-dried herb, textured oak aromas with a focused youthful tension ; then dark red berries and cherry fruit. Dry, tense , youthful and fruity. No mistaking the layer of oak with tannins to match. Plenty of acidity adding additional tension with the fruit punching through adding to a lengthy finish. A lovely wine with decanting needed for service or even better some cellar time. Best from 2020 through 2028.

## YVONNE LORKIN



Bendigo is the warmest of all Central Otago's sub-regions and that results in pinot noir absolutely erupting with ripe berry, cherry and tamarillo-tastic tension in the mouth. It also captures that moody, mysterious sous bois characteristic of truffle, forest floor and tea leaf tannins. So incredibly vibrant, it heaves with life and style – and it has layers of flavour that to the total Joan Collins on your senses – she just won't stop.

September 28, 2018



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