

Chard Farm
CENTRAL OTAGO

The Viper Pinot Noir 2015

winemakers comments:

The Viper Pinot Noir is made from grapes grown in the Vipers vineyard in the Parkburn area on the western side of Lake Dunstan. The vineyard takes its name from the wildflower "Vipers Bugloss" that covers the area. This vineyard sits on an undulating terrace above the valley floor. The soils are predominantly silt loam over schist gravel. The terrace enjoys moderate temperatures and a long growing season. Ripening tends to be late into the season as the daytime temperatures are cooling. The cooler ripening tends to produce spicy wines with dark fruit flavours and density on the palate. The Viper is always made from the Grandstand block in the vineyard, and the wine always stands out as uniquely in the cellar as it does in the bottle.

wine notes:

The beguiling earthy and herbal bouquet opens to reveal wonderful floral, wild berry and dark spice aromas. A silky palate reveals unfolding layers of red berry fruits, spice and mineral tones. The velvety tannin delivers engaging texture, drive and a sense of calm tension and power on the finish.

harvest: 18th April 2015

Brix 23.9

pH 3.29

TA 7.9g/L

in bottle: 12th December 2016

pH - 3.65

TA - 5.6g/L

Alc. - 14.2%



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