

Chard Farm
CENTRAL OTAGO

The Viper Pinot Noir 2014

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:

There is a lively bouquet of violets and blue berry fruits intermingling with herbal tones, exotic spice and a hint of smoke. Starting at the front, the generous berry fruits are tamed by classic "Viper" herbal/earthy tones, and are then delivered superbly into the back of the palate. The beautifully poised fine tannins create nice tension with the fruit and release a bed of luscious acid which keeps the wine rolling on for a long time.

harvest: 14th April 2014

Brix 24.0

pH 3.30

TA 7.6

in bottle: 19th September 2016

pH - 3.65

TA - 5.1

Alc. - 13.9%



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