

Lake Chalice
2017 Vintage

Plume Pinot Noir



2017 provided us with a vintage where we were able to provide this exceptional fruit for Plume by Lake Chalice. Sourced from our founding Eyrie Vineyard in the Waihopai Valley on the southern side of the Wairau Plain. We hand harvested the clone 667 from the block, which is one of the smallest parcels from the vineyard, and co-fermented it with clone 114 as whole bunch/clusters. We kept it on skins post fermentation for a longer maceration. A structured wine with natural balance and extremely fine tannin. It was matured in oak, mostly older French with just a touch of new.

This wine received no fining and no filtration so it may

have a natural sediment from its time aging in bottle. We didn't think that Plume needed to have intervention of these winemaking practices because the quality of the fruit was so good, and we didn't want to take away from any of that. It is also made to spend time in bottle before it is to be consumed.

The aroma is filled with dark fruits which follow through on the palate and combine with plenty of savoury characters. This wine will benefit from time with oxygen and could even be decanted.

Ageing potential – 10 years and beyond.

SERVING TEMPERATURE:	Best served 20°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.5% Vol
TA:	5.8g/L
RS:	2.0g/L
PH:	3.54
PACKAGING:	6x750mL bottles screw cap closure

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in bottle before it is
to be consumed