



LAMONT PINOT NOIR

£34.00

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SKU: NZLAMPN

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In the South of South Island, the cool-climate Central Otago appears more akin to Scotland than the Cote D'Or, but has developed a reputation for producing some of NZ's finest Pinot Noirs alongside some very good Chardonnay and aromatic varieties. Bendigo producer Lamont wines was purchased by Craig and Angie Gasson in 2011. Craig had in fact worked there as his first viticultural job back in 2002, before heading overseas for several years to establish vineyards in the UK, then work for a quality focused winery Canada's Okanagan Valley. Today the holdings consist of 12 hectares of Pinot Noir, Chardonnay, Pinot Gris and Riesling hillside vineyards, which are undergoing organic conversion. The wines tend towards the more Burgundian in style, and are beautifully poised and put together. The local press regard this as a producer to watch - this trio of wines all sit in the top rank of their respective classes. The Pinot Noir is from 20-year-old vines growing on the Bendigo Terraces, consisting of Clones 777, 667, 115 & Abel on "Waenga" fan free draining soils. A little drip irrigation is used as necessary. The vines are Spur pruned with two bud spurs, and VSP canopy management is utilized. During the growing season leaf plucking and crop thinning is carried out by hand, and harvest is also by hand with a sorting in the vineyard, which typically yields around 5 tonnes per hectare normal yield. The grapes are destemmed and crushed in arrival at the winery then given a cold soak in fermenter pre inoculation and fermentation. There are regular punchdowns of the ferments for mild extraction (dependent on clone), with the total maceration period being 24-30 days on skins with fermentation normally peaking at high of 28c. At completion of fermentation, the wine is pumped to tank and skins pressed. Ageing is

for 11 months in 25% new oak consisting of Medium toast and a mix of cooperages; generally D&J, Francois Frere, Saury and Damy. The balance of the wine ages in 1,2,3-year-old oak, and aged for at least a further year in bottle before release. This is full of fragrant raspberry and damson. Poised, supple and elegant with some savoury nuance coming through, finely judged tannins; hints of spiced oak adding lift. This is very well made and balanced - great length, top-drawer Pinot that tastes relaxed and unforced - really classy and refined

