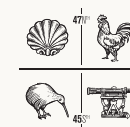


# EXPLORER



DOMAINE-THOMSON

## TASTING NOTES



## SINGLE VINEYARD CENTRAL OTAGO PINOT NOIR

2019

*"Blackberry, guava, spice and violet aromatics lead to a fresh fruit driven palate showing lots of elegance, freshness and drive."*

**At its best: now to 2025. Certified organic.**

**Cellaring Recommendations: 3-5 years.**

### WINEMAKERS NOTES

The grapes that go into our Explorer wine primarily come from the top terrace Moon Block (altitude 295m), 100% estate grown, certified organic and handpicked on the 3rd – 16th April. Stylistically, we are trying to place our more youthful vines into this wine as they tend to have a natural fruit driven exuberance which we wish to retain. Clonal mix = Clone 6 18%, 777 42%, 113 1%, 667 7% and 115 32%.

A typical ferment was 7-10 days cold soak at 6-10c, 7-10 days fermentation at 16-33c, 7-10 days post maceration at 22-30c. All ambient yeasts in 7 different ferments, hand plunged 2 times a day, 7% of the fruit was whole bunch to bring out lifted fruit aromatics and the remainder destemmed, not crushed. 100% of the wine went into our cuve and barrels for 10 months.

PH 3.62  
TA 5.8 g/l

47<sup>TH</sup>

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## REVIEWS

**94 Points/ 5 Star**

**Wine Orbit - Wine Review by Sam Kim Oct 2020.**

"Wonderfully ripe and beautifully lifted, the bouquet shows dark cherry, plum, game, toasted spice and floral aromas, leading to a concentrated palate that's supple and lingering. It's gorgeously fruited and expressed, backed by fine chalky tannins, finishing long and pleasingly dry."

45<sup>TH</sup>

