

Chard Farm

CENTRAL OTAGO

Viper Vineyard Pinot Noir 2022

winemakers comments:

Viper Vineyard Pinot Noir is made from grapes grown in the Grandstand Block of the Viper 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 sandy loam over red clay cemented 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 description:

Lovely red cherry fruit and florals with deeper savory and earthy undertones make up a complex bouquet. Velvety tannins wrap around a mineral core providing nice movement and balance on the palate. Dark red cherries and umami notes feature in a long finish.

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| harvest: 19th March 2022 | in bottle: 30th November 2023 |
| Brix 22.7 | pH - 3.61 |
| pH 3.32 | TA - 5.6g/L |
| TA 7.5g/L | Alc. - 13% |

