

Chard Farm

CENTRAL OTAGO

Viper Vineyard Pinot Noir 2023

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. This vintage will reward long term cellaring.

Wine description:

Dark and brooding aromas of Black Doris plum evolve with earthy truffle, wet stone and roasted coffee bean notes. Rich and textural, flavours of Black Forest gâteau and espresso are layered through the tightly wound dark fruit on the palate. Silky, saline-edged tannins give lift and structure, carrying the wine through a long, sustained finish marked by savoury depth, mineral freshness and lingering tension.

Harvest: 16 th March 2023	Bottled: 21st November 2024
Brix 22.5	pH - 3.6
pH 3.15	TA - 5.5g/L
TA 7.5g/L	Alc. - 12.8%

