



# LUNA SILVER RIVER 2019



## STATS

pH 3.7

TA 5.1 g/L

RS <1.0 g/L

Alc 13.5 %

Bottled Oct 2020

## FOOD MATCH

Needs a true classic!  
Boeuf Bourguignon  
with roasted spuds  
please

## VINTAGE & VINE

Winter came late with August and September cold and wet. Jack Frost paid a visit with a catastrophic event occurring late spring resulting in heavy losses across the region. We were not spared, Eclipse vineyard was struck across the blocks closest to the terrace edge, losses estimated around 30%. High rainfall returned in November negatively impacting on the flowering stage, reducing crop levels significantly and making machinery work extremely difficult. To put it mildly; a highly challenging spring.

Summer was hot and relatively dry. Harvest was earlier than usual with perfect weather for picking. In the end excellent quality fruit was harvested albeit in small quantities.

## WINERY

Two, separate 1.5 ton portions of Pinot Noir were selected from each site. From Blue Rock Vineyard the bunches were harvested from Pipers' block, planted in 1986, and Jims' Block, planted 1995. All bunches were gently destemmed directly into 1-ton fermenters and allowed to ferment spontaneously with twice daily punch downs. Total maceration of 29 days. The Eclipse Vineyard bunches were selected from the original 1992 plantings. One portion was destemmed, the other fermented as 100% Whole cluster. As with the Blue Rock fruit, fermentation was spontaneous. The Whole cluster ferment was sealed upon delivery into the fermenter and left for 10 days to (hopefully) initiate some carbonic fermentation. Total maceration for both Eclipse portions was 32 days.

Post pressing the wine was allowed to mature for 12 months in a mixture of new and two -three year seasoned puncheons. Before blending a strict triage ensured that only the most representative of the two portions made its' way into the final wine.

Just over 2500 bottles produced. In the end the final wine comprised of 2 x 500L puncheons of the Eclipse Portion and 2 x 500L puncheons from Blue Rock. Both the Eclipse Puncheons were new, both Blue Rock puncheons were second fill. One of the 100% Whole Cluster puncheons from Eclipse made the cut, so around 25% "whole bunch". Bottled unfinned and unfiltered following a 6 month rest in tank.

## TASTING NOTE

As soon as the wine hit the glass Regan commented, "certainly smells like both sites" Indeed it does! An abundance of rather pretty and lifted florals which I see as Blue Rock Vineyard character and the more familiar Martinborough terrace savoury/earthy notes coming from our Eclipse Vineyard. It is a deep wine to sniff, complex as well.

Tasting the wine, I can't escape the same feeling; Glossy and silky Blue Rock Vineyard mouthfeel gliding across the more solid, deeper bassy Eclipse Vineyard tannins. Makes for a rather delicious (and serious) mouthful!

Really tasty drinking right now but would definitely benefit from decanting and some nice big Pinot Noir glasses! Cellar with confidence for 10 plus years.