



**DIONYSUS ASIA**  
YOUR ONE STOP WINE SOLUTION

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## STANLEY ESTATE PINOT NOIR 2014

The 2014 was the coolest season we have experienced in our 10 years in the Awatere Valley, resulting in our latest-ever harvest. It was compounded by poor weather during flowering in December leading to exceptionally low fruiting levels (2.5t/ha). Fortunately, with a fine Indian Summer and a late burst of heat all the way into April, and virtually no rain, we ripened the fruit with some great flavour development on the vines. The grapes were hand harvested by Bridget and I, and our small team of willing helpers.

The hand picked fruit was carefully de-stemmed and then gently tipped into the open top fermenter, a portion of whole bunch fruit was included in the centre of the tank. Fermentation was by naturally occurring yeasts indigenous to our vineyard, and then the fruit was held on cold soak for 4 days prior to letting it warm up for fermentation. Again the fruit was soaked for 3 days after fermentation ended and then gently pressed off, where it was put to French barriques.

## TASTING NOTES

Our Pinot Noir 2014 is a fruit driven pinot noir, a full palate of red-black plums and raspberries and sweet red berry fruits.

The affect of the oak is subtle and noticeable, giving the wine balance, depth and structure.

## TECHNICAL DETAILS

Grape Variety : 100% Pinot Noir

Winemaker : Eveline Fraser

Cellaring : Will age perfectly over the next 5+ years

Serving Temperature : Ideally 17-20°C

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