

Pinot Noir 2010

Tasting Notes

Deep Ruby hue and a deep and alluring bouquet with dark forest fruits, black plum, cherry stone, iron filings and fertile earth.

The pallet is silken and open with fine tannin on entry followed by dense and supple fruit that runs across the pallet. The finish is lingering and savoury showing great power from the dense clay limestone soils found in the Omihi sub district of Waipara Valley.

Season

2010 was a generally cool but long growing season in Waipara Valley. Mild mid-summer temperatures allowed good seed maturation and avoided skin damage due to sun burn. This combined with open canopy management and rigorous fruit thinning ensured that optimum ripeness was reached over the full length of the season. A typically mild and settled autumn in north Canterbury provided a highlight to the season and allowed picking to commence without interruption from rain.

Harvest

Hand Harvested from April 12 to April 20 2010.

Yield 1.3 kg/vine. Brix 24.50 T. A. 7.4g/L pH 3.48

Winemaking

Hand harvested fruit crossed two sorting tables to ensure unsuitable fruit was removed. Grapes were 92% de-stemmed and fermented for 27 days in open top fermenters. The vats were plunged using hand and foot two times per day during the peak of ferment. Each vat was pressed individually using a basket press. The wines were matured in 228L French Barrels for 12 months, 18% were new. The wines were then blended and settled in tank and then bottled without fining or filtration.

Bottled in one lot under screw cap on June 30 2011.

R. S. 0.32 g/L T. A. 5.1 g/L pH 3.67 Total Dry Extract Alcohol 14.0%
29.4 g/L