



Pinot Noir 2007

Winemakers Tasting Notes

Our 2007 Pinot Noir has a rich, dark ruby colour with spicy aromas of black cherry, blackcurrant, cranberry and vanilla. The wine has intense layers of flavour showing the contributions of each vineyard source. Supported by rich, ripe tannins and earth the wine has a long, smooth, complete finish. Our 2007 Pinot Noir classically demonstrates the age of our vineyards and intensity of our fruit.

Winemaker

David Grant (NZ)
Antony Worch (FR)

Harvest Date

Hand picked and sorted in Late April 2007

Vineyards

Home Block, Pioneer, The Fan,
Claudeleigh, Hillview

Wine Analysis

Alcohol 13.8%, TA 5.86g/l, pH 3.5

Production

2,500 cases

Silver Medal – Bragato Wine Awards 2008

Silver Medal – Air New Zealand Awards 2008

Winemaking Notes ~ Low yields of high quality Pinot Noir grapes were hand harvested from all of our vineyard blocks. We destemmed and lightly crushed our grapes, leaving the juice and skins to cold soak for a period of about 12 days before fermentation.

Using warm fermentation temperatures the wine was hand plunged and pumped over several times daily. We racked the wine in to 30% new, 35% first year and 35% second year oak barrels for maturation.

Our oak regimen continues to last approximately 11 months. We see our use of oak to play a supporting role to the exceptional fruit characters we achieve from our Alexandra based vineyards. We lightly filtered the wine before bottling.

ALC.13%BYVOL



750ml

2007
Pinot Noir

NEW ZEALAND WINE, CENTRAL OTAGO