



Central Otago Pinot Noir 2006

Produced by Wild Earth Wines

Consultant to Winemaker:

Michelle Richardson

Vineyard notes:

The grapes for this wine all came from our Bannockburn Estate Vineyard at the end of Felton Road. The spring weather over the 2005/06 season was unusually warm and mild. This resulted in higher yields, with both larger berries and bunch weights. The hot and sunny conditions meant the grapes reached full physiological maturity much earlier than normal, being hand harvested in late March and early April.

Winemaking considerations:

Eight different fermentations were undertaken for this blend from different clones, with all of the fruit coming from our Bannockburn vineyard. Fermentation was undertaken in stainless steel open top fermenters. The must was left for 5-7 days on cold soak, and pumped over once initially, and then plunged twice daily during this time. The fermenters were warmed and inoculated with yeast to ferment the wines to dryness.

The wines were then plunged three times a day for the first third of the ferment, then increased to four plunges per day at ferment peak. The ferments peaked at 32° Celsius, and plunging continued until the ferments were dry. Post maceration took place for 7-10 days post ferment, and tasted daily once dry until the tannins were homogenised. The wines spent an average of 3 weeks on skins to extract tannin, colour and aromatics.

The wines were then gently drained and pressed, and tank settled for 2-3 days before a eight month period of oak maturation, with 30% of the wine in new oak. The wines were kept cool and humid in the barrel hall until spring, topped frequently, with lees stirring taking place during elevage. The room was then warmed and the barrels underwent malolactic fermentation. The wines were then racked out of barrel and blended in tank in February, before undergoing egg-white fining and cross-flow filtration; then bottled in late March.

Alcohol:	14%
Titrateable Acidity:	6.0g/L
pH:	3.70
Residual Sugar:	<1g/L

Aromatic and Palate Comments:

Showing bright fruit on the nose, uplifted red and black cherry notes and elegant tannins, this wine has an inviting bouquet that leads you in to a supple well rounded palate. The wine and oak tannins are well integrated, forming a platform to display the wonderful cherry fruit notes with hints of liquorice and allspice.