

WOOLLASTON



NELSON
PINOT NOIR
2005

TASTING NOTES

Aromas of dark plum and black cherry combine with subtle barrel char, and spice to give a complex nose. A generous core of concentrated black cherry and plum fruit marry with fine grained tannins to give an elegant minerality that lingers in the mouth.

WINEMAKING NOTES

The grapes were hand harvested and sorted before being destemmed into fermenters. Before allowing the ferment to begin spontaneously, the fermenters were chilled to allow a cold soak over 4 days. Fermentation took 10 days, and total time in the fermenter was 18 days. The wine was drained from the fermenters via gravity to settling tanks, settled for 2 days and then racked via gravity to French barrels - approx 40% new oak. After approximately 10 months in barrel the wine was racked without using pumps to blending tanks where it was fined using egg whites and then filtered. Gravity was used in the bottling process.

PH	3.9
RS	<1 G/L
TA	4.9 G/L
ALC	14 %

VITICULTURE

Young vines (predominantly 3 & 4 year old). Pruned to 2 cane vertical shoot position. Shoot thinning was performed by hand shortly after budburst. The vines were leaf plucked at flowering. Crop thinning was performed at veraison, and in general resulted in vines carrying no more than 1.5 kg of fruit.

VINEYARD LOCATION	UPPER MOUTERE, NELSON, NZ
SOILS / ASPECT	NORTH FACING -MOUTERE CLAY GRAVELS
PLANTING DENSITY	2,800 – 3,200 VINES / HA
HARVEST DATE	7/4/05 – 14/4/05
CLONES	114, 115, 777, UCD 5