

Nelson Pinot Noir 2008



>> Tasting Notes

Ripe red and black summer berry fruit combine with savoury barrel notes to give an enticing aroma. An elegant core of red berry fruit persists through the length of the palate and lingers on the finish with delicate fine grained tannins

>> Winemaking

Hand picked grapes were sorted before gentle destemming directly into the fermenter. A 3-4 day cold soak preceded fermentation with wild yeasts. Periodic plunging of the cap was performed up to three times per day at peak ferment. The wine was held on skins (post ferment maceration) until desired tannic structure had been achieved. The wine was run via gravity to French Oak barrels for 11 months cellaring prior to blending. The wine was bottled via gravity.

pH 3.66 | **T.A.** 5.3g/L | **R.S.** 0g/L | **Alc**

>> Viticulture

Vertical shoot position trained vines planted on Moutere Clay soils with no irrigation. As part of an organic management regime, canopy management was carried out by hand to ensure good light penetration and air movement. Further leaf plucking around the fruit zone was also carried out just after flowering. Crop reduction was done to ensure the vines were carrying ideal yields and that variability of ripeness within bunches was minimised.

Vineyard location	Upper Moutere, Nelson, NZ
Soils / Aspects	North Facing - Moutere Clay Gravels
Planting Density	2,800 - 3,200 Ha
Harvest Date:	25-28 March 2008
Clones:	115,777, 667, UCD 5, Abel

>> Food Match

Lamb, beef, venison, peking duck, roast turkey, salmon, gamefish, creamy blue veined cheese.

>> Philosophy

A gentle and natural approach is taken during the growing of the grapes and making of the wine, with the minimum of human intervention to allow the fruit to fully express the varietal characters and place in which it was grown.