

pinot noir 2009

CENTRAL OTAGO

Complex dark and brooding aromas of black fruits, dark chocolate and char with a touch of dried herb. A vibrant palate, tightly structured with flavours of dark fruits, thyme and mocha elements. A wine filled with power and promise.

Sarah-Kate & Dan Dineen - Winemakers

90/100 – *Lisa Perrotti-Brown MW / eRobertParker.com*

“... luscious and juicy drive and line...”

★★★★ 4 Stars – *Raymond Chan*

VINTAGE SUMMARY

The season started with a mild spring. Good weather over flowering resulted in a very good fruit set. The summer was on the cool side and then February which is normally our warmest and most stable month, was unseasonably cool and wet. Crop levels were adjusted down to ensure ripening. March saw the return of warm and stable weather. Fruit ripened very smoothly whilst vines held good canopy. Fruit quality was near perfect: small berries with clean fruit and average yields.

VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from three of Central Otago's premium sub-regions, Gibbston, Bannockburn and Queensbury, each vineyard contributing uniquely to the finished wine.

Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to gentle pressing through our basket press. Maturation in French barriques (30% new) before minimal filtration, no fining and bottling in spring 2010.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
23/04/11 - 01/05/11	27th October 2010	2400 Dozen	115, 5, Abel, 777, 10/5, 667	14. % VOL	3.64	6.8 g/L

COMPOSITION OF VINEYARDS: Gibbston Valley 31%, Queensbury 31%, Bannockburn 26%, Wanaka 12%