



FORREST

PINOT NOIR

2009

Region

Marlborough

Harvest Dates

23 March - 3 April 2009

Brix at Harvest

23 - 25.5

Analysis at Bottling

pH	3.59
T.A.	5.8
Residual Sugar	2g/l
Alcohol	13.3%

Viticultural Practice

Planting density: 1.5m x 2.8m rows
1.5m x 2.5m rows
Trellis systems: 2 Cane VSP spur pruning
Canopy management: Shot thinning x 1
Leaf plucking x 2
Hand crop-thinned x 1
Yield: 5.7 - 7.4 tonne/ha

Winemaker's Vintage Report

2009 was very much decided by how much faith you put in research by Dr Mike Trought and his colleagues of the Marlborough Wine Research Centre on predicting the next vintage's crop, 10 months before harvest. We had been observing the development of the crop prediction model and had the faith! - The model predicted a 30-40% increase in the number of bunches of grapes. This knowledge allowed us to drastically reduce the number of buds laid down at winter pruning; hence reduce the number of shoots that grew in spring, reducing the numbers flowers and bunches per vine, therefore our crop at harvest was, (a modest 5-7 ton/Ha). For those that did not heed the warning, the season involved endless rounds of crop reduction procedures, a costly exercise mostly done by hand or those who choose to do nothing produced excess yields of below average quality fruit (and who wanted that after the record 2008 vintage)!!

Climatically the growing season was wonderful, just the right amount of rain in spring, summer sunshine, then a dry cooler autumn harvest. In fact the weather during harvest was so good that I was often heard saying that vintage 2009 was boring!! Where had the adrenalin rush of impending doom, gone over harvest? All in all, one of the best vintages in the last 10 years right across our range of grapes.

Pinot Noir Profile

Each plot individually hand harvested, fermented separately in 2-5 ton open top tanks, hand plunged regularly throughout fermentation. Then aged for 12 months in 20% new/ 80% older French oak barriques; with lovely fruit flavours to shine bright.

Tasting Notes

Our 2009 Pinot Noir has delicious flavours of raspberry, strawberry and blackberry; a distinct underlying dark fruit cake character and hints of lavender and violets. The taste is all dark fruit cake and plum with hints of spice and a savoury after taste. It's full, complex and delicious on the palate; it will soften over the next 3-5 years to be at its most attractive drinking.

Dr John Forrest
Winemaker/Owner