



**Marlborough Pinot Noir 2009**

- Harvest Date:** 27/03/10 to 02/05/10
- Bottled Date:** August 2010
- Winemaker:** Matt Thomson
- Brix at Harvest:** 23.1 - 24.5°
- Alcohol:** 14%
- Residual Sugar:** 2.0
- Titrateable Acidity:** 6.1 grams/litre
- pH:** 3.52
- Packing:** 12 x 750ml bottle cases, screw cap closure.



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- Variety:** Pinot Noir
  - Style:** Dry
  - Vineyards:** The majority of the fruit was harvested from our own vineyards: The Falcon Vineyard, Quarry Block, and Pinot Envy (Phil's home block) in the Wairau Valley and our Eyrie Vineyard in the Lower Waihopai Valley. Fourteen percent was from a block in Central Otago with the fruit picked and then trucked overnight for processing in our own winery.
  - Vinification:** Fermented in 5000 litre open top vats with plenty of hand plunging and then 12 months aging in French oak barrels. Lightly egg white fined. Total Production 2500 cases.
  - Tasting Notes:** Bright ruby colour in its youth. Classic aromas of cherry with hints of sweet violet and rich savoury undertones of spicy oak. Medium bodied, with a soft, full palate, well balanced acidity, supple tannins and flavours that linger. Cherry and spice dominates the palate which is supported by fine grained oak tannins. This is classic Pinot Noir and is all about poise, elegance and subtlety rather than brute power.  
  
Serve at room temperature.
  - Cellaring:** Enjoy in its youth, or cellar and savour as it develops over the next 3-5 years.
  - Food:** Enjoy this Pinot Noir with prime NZ lamb, or duck, or a rich oily textured fillet of salmon.
  - Accolades:** Released September 2010