

Alc
14%

pH
3.45

TA
6.2 g/l

SEASON SUMMARY

Budburst in Marlborough was once again earlier than normal and the growing season in the Wairau Valley raced off to a frost-free start. However, early predictions of a bumper crop were quashed during the coldest December in 50 years. The unseasonably cool temperatures affected the later flowering varieties.

Cooler than average weather conditions prevailed through most of the summer, bringing the season back from its early start and putting worried looks on many a winemaker's face. But, the beginning of autumn brought the arrival of a true 'Indian Summer' and the vineyards ripened rapidly under sunny blue skies.

Harvest began slightly early, on March 21st, and finished on April 19th.

KEY VINEYARDS

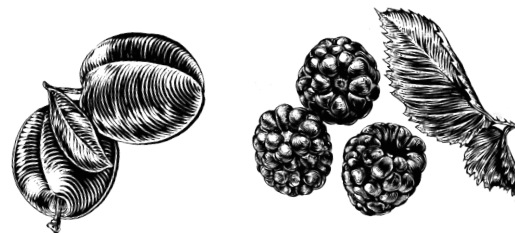
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Mustang and Barracks vineyards. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's best Pinot Noir. The vines are trained to a two-cane vertical shoot positioned canopy.



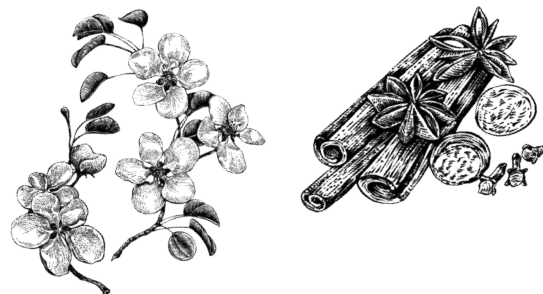
WINEMAKING & BLENDING

The Pinot Noir fruit was all destemmed before being gravity-fed into the open-topped fermentation vessels and cold-soaked for several days.

Fermentations were carried out with indigenous yeasts. During the fermentation, we plunged the caps to ensure gentle and complete extraction of tannins, colour and flavours. Following three weeks on skins, each batch was transferred into French oak barrels and matured for nearly a year before fining and blending.



NOSE: The 2007 Pinot Noir is succulent and intensely fragrant. Alluring aromas of dark plums and hints of blueberry are layered over spicy sandalwood and smoky bacon.



PALATE: The flavoursome palate holds dark fruits and toasty oak, gently supported by plush tannins. From a naturally low-cropping season, it has impressive intensity and a fine velvety finish.



Pinot Noir
2007