

Alc 14% **pH** 3.6 **TA** 5.5 g/l

SEASON SUMMARY

Idyllic flowering weather led to excellent set in all varieties. A warm summer followed and the season finished close to the long term average in terms of heat summation, sunshine hours and rainfall.

The exceptionally dry ripening season was punctuated by two rain events during the second half of harvest. These produced many a grey hair and sped up the picking.

Harvest started slightly earlier than usual and was particularly condensed, with all vineyards picked in just over a month. The Pinot Noir harvest commenced on March 20th and finished on April 11th.

KEY VINEYARDS

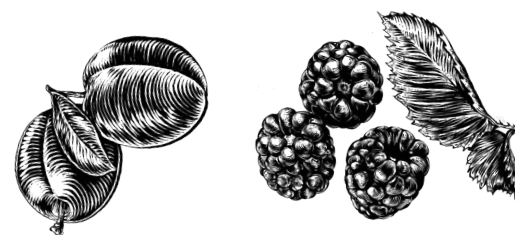
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Mustang and Barracks vineyards. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's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

WINEMAKING & BLENDING

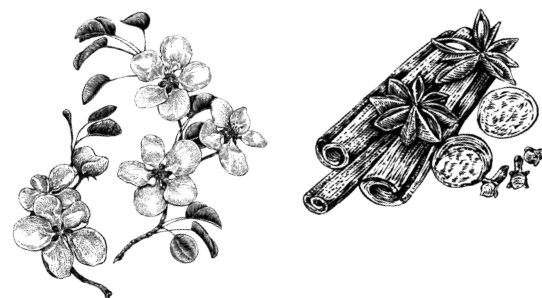
The Pinot Noir fruit was all de-stemmed before being gravity-fed into the open-topped

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 2008 Pinot Noir is an enticing wine that will awaken your senses from the very first encounter. Leather, boysenberry and sweet spices combine into a fragrant nose.



PALATE: The palate is subtle, with transparent flavours of red fruits and earthy textures. Its finish is balanced and intriguing, encouraging another sip (or several).



Pinot Noir
2008