

Alc 14.1% **pH** 3.66 **TA** 5.6 g/l

SEASON SUMMARY

It was a 'season of everything' climatically. Overall, the summer was cooler and wetter than usual for Marlborough. Flowering was cool and damp for the early-ripening sites, so the fruit set was variable around the region.

January was very warm and dry while February and March were punctuated by significant rainfall events, placing Botrytis pressure on a few blocks.

Cool temperatures and dry weather throughout late March and into April allowed ripening and harvest to progress smoothly. The first fruit was picked on March 27th and harvest finished on April 15th.

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.

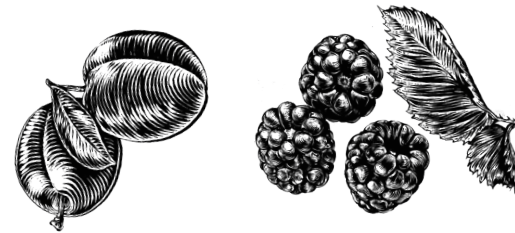
WINEMAKING & BLENDING

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

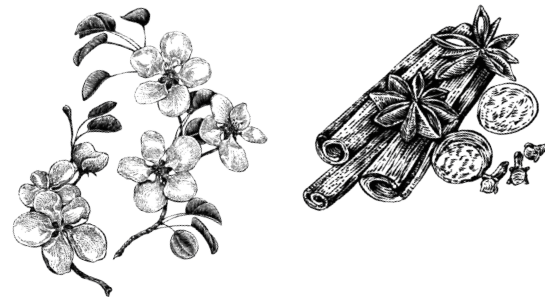


soaked for several days.

Fermentations were carried out with indigenous yeasts, reaching a peak temperature of 32°C. 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 (50% new) and matured for 12 months before blending.



NOSE: The 2009 Pinot Noir is vibrant, complex and balanced. Aromas of strawberries, earthy fresh mushrooms and smoky spice welcome the nose.



PALATE: The palate is finely balanced, with a core of red fruits clad in a silky, luscious lining. Subtle textural chalkiness and fine-grained tannins indicate a wine that will develop beautifully in the bottle for at least the next 7-8 years.



Pinot Noir
2009