

**Alc** 14.3%      **pH** 3.65      **TA** 5.8 g/l

## SEASON SUMMARY

If given the opportunity, a Pinot Noir winemaker would choose this type of growing season every year. Cool spring conditions resulted in naturally low crops, perfect for high-quality Pinot Noir.

The warm summer was followed by many cool nights, giving a long, slow ripening period. This meant the fruit matured completely, gifting an ideal natural product to our winemaking team.

Harvest began on the 2nd of April and finished on the 16th.

## 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.

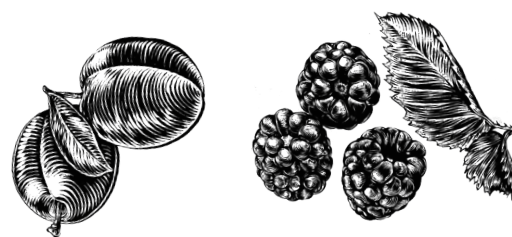
## WINEMAKING & BLENDING

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

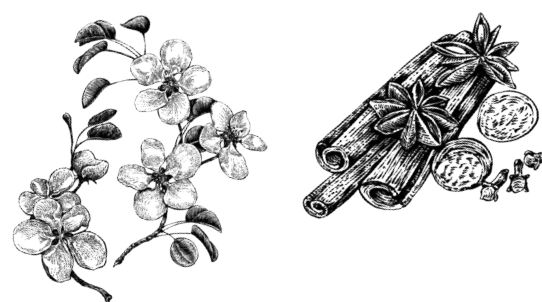
Fermentations were carried out with indigenous yeasts, reaching a peak temperature of 32°C. During the fermentation,



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 (40% new) and matured for 12 months before blending.



**NOSE:** The 2010 Pinot Noir is plush, complex and delicate. Its deep garnet colour and rosy hues hint at a complex bouquet of berries, cherries and cinnamon. Sweet leather, fresh herbs and soft tobacco follow, leading to a round, ample palate of red and black fruit.



**PALATE:** Rhubarb, bramble and cranberry are balanced by fresh mushroom, white pepper and savoury spice. The delicate, lacy tannin structure is lifted by bright acidity, giving a delicious lift to the lingering finish.



**Pinot Noir**  
**2010**