

**Alc** 14.5%      **pH** 3.68      **TA** 5.8 g/l

## SEASON SUMMARY

A warm spring emerged from an unusually wet winter, providing the perfect conditions for rapid growth. Warm conditions continued and flowering occurred a week earlier than average, in late November. Minimal rainfall in November and December allowed for a high level of fruit set and strong bunch growth through January.

These ideal conditions led to heavy crops, so the vineyards were thinned ruthlessly in late January to maximise the fruit quality and advance ripening.

Harvest began on the 3rd of March and finished on the 13th.

## KEY VINEYARDS

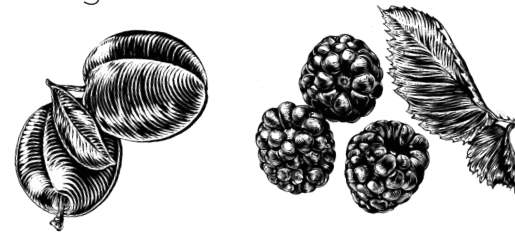
Our Pinot Noir comes from iconic vineyards in Marlborough's southern Wairau Valley, including our very special Mustang and Barracks vineyards. These sites sit on stratified layers of aged alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's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

## WINEMAKING & BLENDING

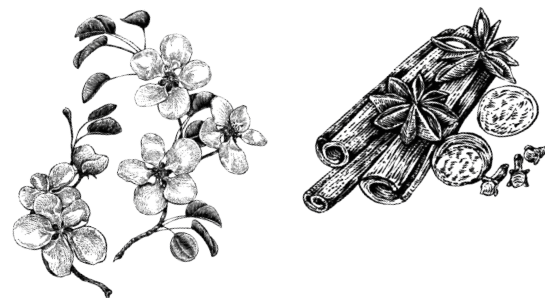
The Pinot Noir fruit was all destemmed before being gravity-fed into the open-topped fermentation vessels and cold-soaked for several days.



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 2011 Pinot Noir is rich, juicy and fragrant. Immediately, the nose captures your senses with a powerful floral bouquet of violets, boronia and flowering wild thyme. Raspberry liquorice entices you further, followed by wild strawberry, dark cherries, tobacco and spice.



**PALATE:** The juicy palate is balanced by rich forest floor, clove and savoury flavours. Tension between acid and tannins rounds off the palate and gives it a lovely length.



# Pinot Noir

2011