

Alc
14%

pH
3.63

TA
5.8 g/l

SEASON SUMMARY

The 2014 growing season was busy. High September temperatures resulted in budburst two weeks earlier than in 2013. The shoots showed potential for high yields early in the season, with record bunch numbers evident by October.

Our team carried out extensive thinning work in November to regulate crop levels and maximise the quality of the fruit. This process is integral to nurturing high-quality Pinot Noir. A cooler January hinted at a delayed harvest, but grape development continued unimpeded.

The harvest was the second earliest in 30 years at Cloudy Bay, beginning on March 9th and completed by April 1st. The plaudits go to our vineyard workers, whose proactive shoot thinning allowed the fruit to ripen before the heavy rains arrived on April 9th.

The resultant fruit had all the structural interest of 2010, with unprecedented freshness and varietal lift: a kaleidoscope of red berry and cherry flavours, true to classic Pinot Noir.

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

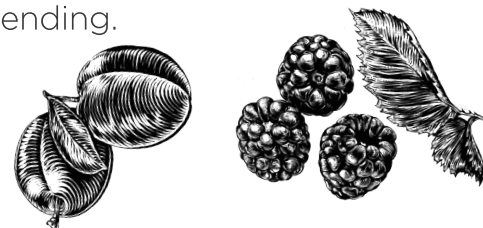


alluvial gravel topsoils and dense clay subsoils, balancing drainage and water availability and yielding Marlborough's best Pinot Noir. The vines are trained with a vertical shoot positioned canopy.

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 (35% new) and matured for 12 months before blending.



NOSE: Our 2014 Pinot Noir is long, fleshy and lithe. The powerful nose presents a classic Pinot Noir bouquet. Light shades of rose, violet and ripe berry fruit deepen into dark cherry and a hint of luscious plum.



PALATE: Structurally, the wine is seamless. Its concentrated palate is framed with ripe, silky tannins, while spicy oak and herbal notes bring extra complexity.



Pinot Noir
2014