

<b>Alc</b>	<b>pH</b>	<b>TA</b>
13.9%	3.69	5.8g/l

## SEASON SUMMARY

The 2011 growing season was varied, but Mother Nature came to our side at the business end of the year. A warm start to the season resulted in good crop levels, while a hot summer ensued with intermittent but revitalising rain through December and February. The vineyards were managed closely, ensuring healthy fruit developed to complete ripeness during the cool but sunny harvest period.

Fruit for Te Wahi was handpicked from March 29th to April 8th, during calm and settled weather.

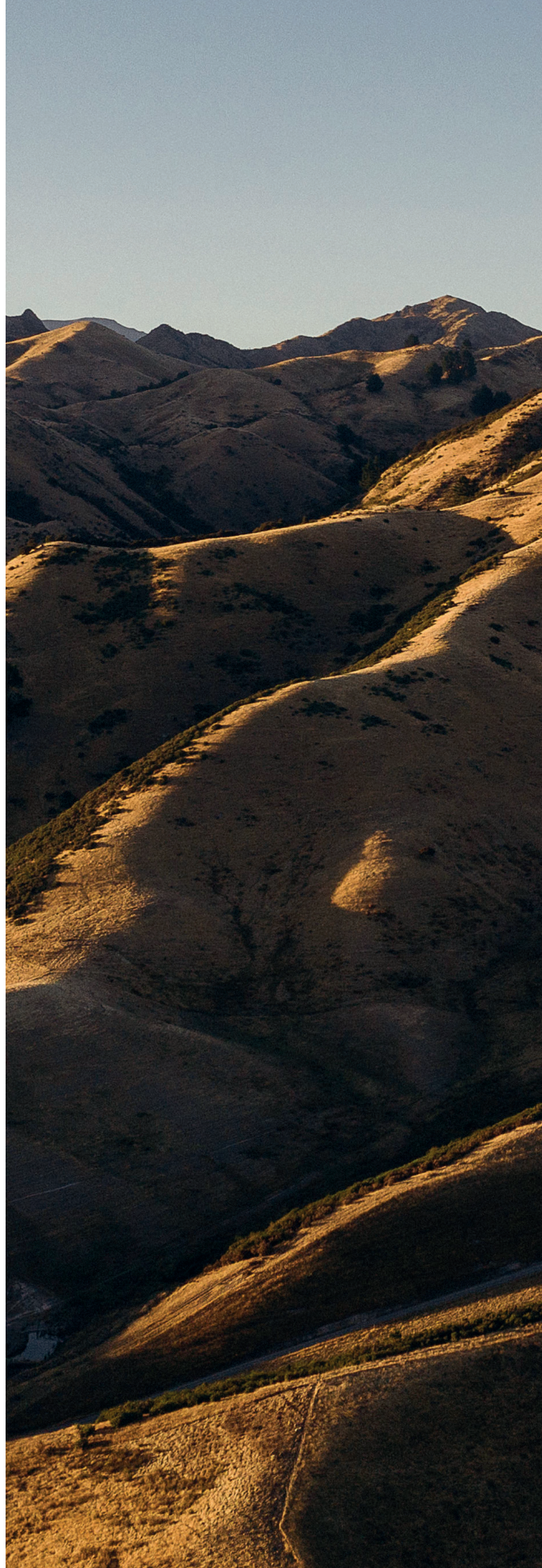
## KEY VINEYARDS

Grapes for our 2011 Te Wahi were hand-picked from select Central Otago vineyards in the Bannockburn, Bendigo and Lowborn subregions.

The soils are moderately old, formed over successive ice ages as the glaciers ground schist rock to fine gravels and soils. Soils in the vineyards consist of layers of loess sediment of various depths, interspersed with river gravels and silts.

## WINEMAKING & BLENDING

The grapes were predominantly de-stemmed into open-top fermenters, with 5% whole-bunch inclusion. The grapes underwent a seven-day cold soak before two to three weeks of fermentation and maceration.



Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 32 degrees Celsius. Batches were lightly pressed then racked to barrel for 14 months ageing in French oak, 30% of which were new. Before bottling, our wine was racked to tanks and lightly fined. Our Te Wahi 2011 was bottled in October 2012.



**NOSE:** Our 2011 Te Wahi Pinot Noir speaks eloquently of its vintage. The perfumed nose reveals subtle aromas of cherry, red liquorice and florals.



**PALATE:** The palate is plush yet defined and balanced. Dark fruit up front wraps up into sour cherry with notes of leather, smoke and bittersweet chocolate. Dusty tannins linger on an elegant, generous finish.



**Te Wahi**  
2011