

**Alc** 13.9%      **pH** 3.77      **TA** 5.92g/l

## SEASON SUMMARY

The 2012 growing season was varied. A cool spring led to a typically hot summer, resulting in good crop levels. Intermittent but revitalising rain from December through February balanced the heat. 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.

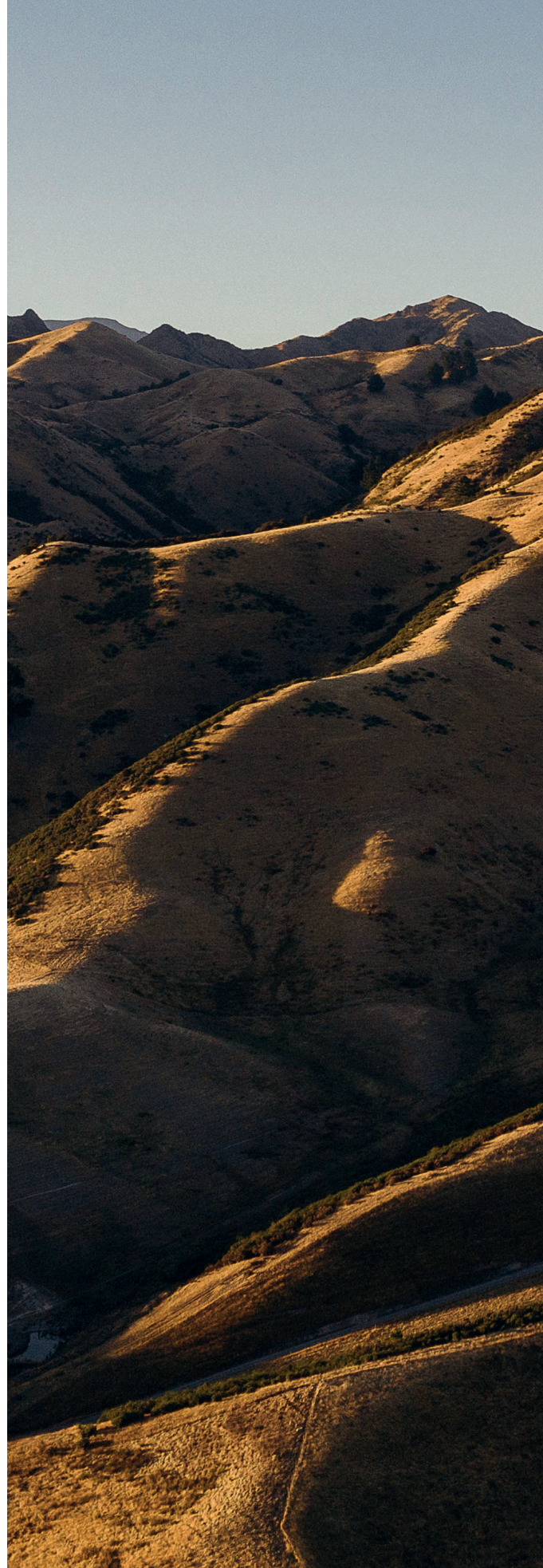
## KEY VINEYARDS

Grapes for our 2012 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

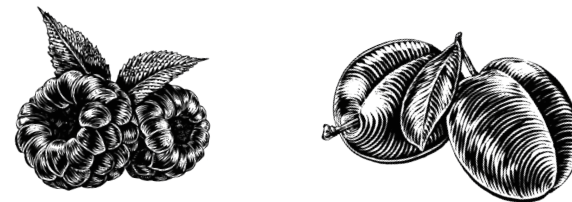
The grapes were predominantly de-stemmed into open-top fermenters, with 5% whole-bunch inclusion. The grapes underwent a seven-day cold soak before two to three weeks of fermentation and maceration. Cap management consisted of plunging between one and four



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 2012 was bottled in October 2013.



**NOSE:** Our 2012 Te Wahi Pinot Noir is deep and sumptuous. Bright aromatics of raspberry and boysenberry are heightened by the rich, dark tones of Christmas cake.



**PALATE:** The palate is fresh, bursting with fruit flavours and round silky tannins that drive toward a long, spicy finish.



Te Wahi  
2012