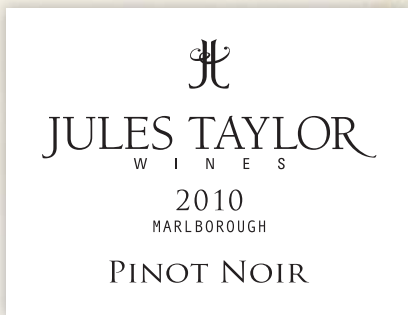




Winemakers Tasting Notes

2010 MARLBOROUGH PINOT NOIR



VINTAGE NOTES

So much for global warming! Marlborough experienced a very cool start to the growing season in November. This cool & cloudy pattern continued on until early February when there was a sudden change for the better.

The grey start put the growth pattern of the vines a little behind what I would normally expect. This had the benefit of spreading the ripening over a longer period, thus allowing a bigger window from which to conduct the harvest.

The previously mentioned improvement in the weather in February culminated in the most glorious autumn. In fact I don't think we'll see another like it! Blue skies every day until the end of harvest and on cue as the last block was brought into the winery it began to rain!

COLOUR

This wine has a vivid violet hue.

NOSE

As I write this 2 months after bottling in February, this Pinot Noir is showing chocolate and cherry aromas mingled with hints of oak.

PALATE

The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the palate. This has resulted in a supple wine with good weight and fruit intensity. It will continue to drink well over the next three to five years.

VINIFICATION

The grapes for this Pinot Noir were grown by two producers passionate about the variety. The vineyards are both located in Marlborough, in the Awatere and Brancott Valleys. This wine has been made using a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches.

The fruit was picked by hand over a 3 week period from late March as optimum ripeness was reached in each block. At the winery the fruit was destemmed into small open top fermenters and cold soaked for between 5 and 10 days. The wine was fermented completely using indigenous yeast and combined with rigorous hand plunging to ensure a good extraction of colour and tannins.

Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak and stainless steel barrels for maturation. The wine was bottled in February 2011. I have used screw caps to seal this wine to ensure it arrives with you looking just how I intended it to. As with all my wines this Pinot Noir always tastes best when consumed with great food & in the company of good friends!

Jules

HARVEST DATE
March-April 2010

VINEYARDS
100% Marlborough
New Zealand

VARIETIES
100% Pinot Noir

BOTTLING DATE
February 2011

WINE ANALYSIS
Alc. 14%
RS. 0.2g/L
pH. 3.65
TA. 5.0g/L