



Pinot Noir 2008

Vineyard: Fruit sourced from Anchorage's Bridge Vineyard at the mouth of the Motueka River is a mix of clones including 114, 115 and 667. Analytical ripeness came early in the season with bunch weights above average.

Winemaking: Motueka fruit was processed just down the road at Torrent Bay Vintners'. Fruit was de-stemmed without crushing so that carbonic maceration could take place. A cold soak preceded traditional fermentation in open red fermenters. A variety of hand-plunging techniques was implemented during fermentation and a post-soak carried out to integrate delicate tannins. Light use of Oak has added an elegant complexity

Tasting Notes: Fruit driven Pinot Noir, with hints of raspberry, boysenberry and strong vanilla flavors. A lovely example of a lighter style Pinot Noir. Nicely weighted palate with plenty of elegance to match this sweeter style Pinot Noir.

Notes: Straight forward, easy-drinking Pinot Noir, nothing heavy or demanding but something nice to sip on with lunch, nibbles or light food courses.

Varietal: 100% Pinot Noir

Appellation: Nelson, New Zealand

Technical Details:

Winemaker	Justin Papesch	Alcohol	12.1%
Harvest Date	1 & 10 April 2008	Total Acidity	5.3 g/L
Bottling Date	October 2008	pH	3.50
		Residual Sugar	3.1 g/L