

pinot noir 2010

CENTRAL OTAGO

Complex dark and brooding aromas of black fruits, forest undergrowth, bitter chocolate and hints of wild thyme. On the palate the layers of fruit are tightly wound into velvet tannins creating a wine with structure, power and poise. A wine to enjoy as it ages over the next 10 years.

Sarah-Kate & Dan Dineen - Winemakers



“A complex wine with layers of chocolate, fragrant berry fruit and dark tea notes”



Cuisine Magazine NZ Pinot Noir tasting - November 2012

VINTAGE SUMMARY

2010 will be noted as one of our most powerful and concentrated vintages on record. The start of the growing season was cool and continued throughout flowering in December. Consequently berry size was smaller and bunch weights low. The unsettled weather patterns changed in late January, and our vintage finished with higher temperatures than usual and long settled periods with dry, hot autumn days.

VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from three of Central Otago's premium sub-regions, Gibbston, Bannockburn and Queensbury, each vineyard contributing uniquely to the finished wine.

Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to gentle pressing through our basket press. Maturation in French barriques (30% new) before minimal filtration, no fining and bottling early in 2012.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
14/4 2010 - 10/5 2010	18th January 2012	1400 dozen	115, 5, Abel, 777, 10/5, 667	14. % VOL	3.52	6.6 g/L

COMPOSITION OF VINEYARDS: Gibbston 35%, Queensbury 35%, Bannockburn 15%, Wanaka 15%