



# MARLBOROUGH

## PINOT NOIR

### 2009



## Tasting Notes

This Marlborough Pinot Noir displays beautiful vibrant fruit with earthy notes and hints of cassis followed by dried spice. The palate is firm with supple tannin and a lovely fruit weight through the middle. The oak is subtle and well balance.

## Winemaking Notes

The 2009 Pinot Noir is a blend of 6 vineyards from across the Marlborough region. Cropping levels ranged from 5 to 6 tonne per hectare with all of the fruit hand picked. It was then de-stemmed and held cold at under 10 degrees celsius for 7 to 9 days for flavour and colour extraction. After this most batches were inoculated with yeast and 15% went through a natural (wild) fermentation. The ferment usually peaked in temperature somewhere around 30 to 33 degrees celsius and was finished in 7 days. The cap was plunged during the peak of ferment and just wetted

with a quick pump over at the start and end of ferment. Most batches spent about 17 days on skins. The wine was then drained off skins, settled for a day in tank then put in to french oak barrels ranging in size and age. 10% of the blend spent time in new french oak and the remainder in a mixture from 1 –4 use barrels. Whilst in barrel the wine went through natural malolactic fermentation in spring and early summer before barrel selection for the blend and fining using organic egg whites sourced from local Pavlova company.

## Notes:

<b>Brix at harvest:</b>	22.4—25°
<b>Alcohol:</b>	14%
<b>Total Acidity:</b>	7.4/L
<b>TA in wine:</b>	5.6g/L
<b>pH at harvest:</b>	3.35
<b>pH in wine:</b>	3.54

**Winemaker** Andrew Blake