



## Nelson Pinot Noir 2011



### >> Tasting Notes

A luminous wine. The nose floral and perfumed. The palate takes its direction from clay bound gravels - exceptionally fleshy, sappy berries dance across the tongue and fine stylish tannins to finish. The compact structure captures the picture of the temperate 2011 harvest perfectly.

### >> Winemaking

Hand harvested clusters from superior parcels of the Mahana vineyard. Destemmed and sorted. 10% whole cluster. Ambient maceration (5 days) until natural fermentation commenced. Inoculated with natural vineyard yeast. After 30 days maceration pressed then drained to French barrels, 10% of which are new. Prolonged malolactic fermentation in early summer. Bottled by gravity. Unfined and unfiltered.

**Bottling Date** 28th March 2012

**pH** 3.81 | **TA** 4.7 g/L | **RS** nil | **Alc** 14%

### >> Viticulture

An elongated growing season followed by an earlier than expected harvest. Naturally low yielding clay bound gravels provided compact loose clusters with large berries.

**Vineyard Location** Upper Moutere, Nelson  
**Soils / Aspects** North facing - Moutere clay gravels  
**Planting Density** 2,800 - 3,200 vines / Ha  
**Harvest Date** 24-30th March 2011  
**Clones** 115, 777, 667, Abel, Pommard

### >> Food

Perfect gastronomic marriages include.....duck confit, washed rind cheese, mild game, Chinese barbeque, or roast lamb.

### >> Awards & Reviews

Gold Medal - Bragato Wine Awards 2012  
Blue Gold Medal - Sydney International Wine Awards 2013  
Silver Medal - Decanter Asia Wine Awards 2012  
Cuisine Magazine - 4.5 stars

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