



36 Bottles Pinot Noir 2008

Viticulture

Region - Central Otago

Sub Region – Bendigo, on the flats near the site of the original Bendigo village.

Soils – Mainly light brown loam over packed gravels of alluvial schist.

Growing Degree Days - 1100

Harvest Date – 10/4/2008

Harvest analysis –

Brix - 24.1 – 24.3

pH 3.22 - 3.34

TA 8.55 – 8.63

Clones –UCD 5 and UCD 6

Winemaking

Yeast – started with indigenous yeasts; completed with RC212 and Assmanshausen.

Clone 5 – All destemmed and 15% crushed

Clone 6 – 15% whole bunch and remainder destemmed.

Pressing – basket press on 12 May 2008

Post Fermentation analysis –

Residual Sugar less than 1g/l

pH 3.46 - 3.56

T.A 7.13 – 7.2 g/l

Alcohol 14 %/vol.

Cooperage

French 225L barriques.

New –40%,

Older – 60% (mixture 3, 4 and 5 year old barrels)

Cooperage – Saury, Mercurey, Damy, Cadus, D&J, Remond

Time in oak – 9 months



Bottling Date – 13 February 2009

Production – 6000 bottles.

Cellaring Potential - 3 to 5 years (conservative)

Winemaking description

The 2008 season was a warm vintage. Grape development started to slow down at the end of March, and the decision was taken to pick on 10 April 2008. The grapes were in excellent condition, medium sized bunches of small berries with no hint of rot or raisining. A rigorous selection was still undertaken in order ensure the winery received excellent material.

Hand picked grapes were handled in two parcels. The Clone 5 was destemmed and 15% lightly crushed on the way to the fermenter, while the clone 6 was destemmed except for 15% left as whole bunches. The grapes then underwent a seven day cold soak to aid colour and flavour extraction prior to fermentation.

After a fermentation of around seven days the wine was left on skins for a further eighteen days until optimum tannin integration was reached. The wine was then gently pressed off skins and drained to 225 litre French barrels of which 40% were new. The wine was left to mature for nine months in barrel. In late spring the wine underwent malolactic fermentation before being racked from barrel, blended and lightly filtered in late January 2009. The resulting wine was bottled 13 February 2009.

Wine Description

The wine is currently a fine magenta colour with a purple rim. There are classic Central Otago aromas of black cherries, with plums, spicy and savoury notes. The palate is rich with the taste of sweet fruit although the wine is dry. The cherry, plum and savoury notes carry though and develop a lovely floral note. The rich texture masks a fine structure and fine tannins that lead into good length and persistence of flavours. This wine is drinking well now, but will continue develop and reward cellaring for the next 3 to 5 years.

Food matches –

This wine will partner well with most red meat and game dishes. We recommend venison or beef. For something different partner with smoked salmon croquettes. See our web site for more details.



36 Bottles Pinot Gris 2008

Viticulture

Region - Central Otago

Sub Regions – Cromwell Basin (Bendigo, Gibbston Valley, Wanaka)

Hand harvested from selected vineyards in the Central Otago area.

The 2008 season was a warm vintage. Grape development started to slow down at the end of March, and the decision was taken to pick in mid April 2008. The grape bunches were in excellent condition, being medium sized with small berries.

Winemaking description

The fruit was fermented in two portions. The first part was whole bunch pressed to obtain pure fruit flavours from free run juice. The second component was crushed and allowed skin contact for 24 hours to obtain body and viscosity.

The juice underwent cool fermentation in stainless steel tank. There was minimal fining and filtration prior to bottling.

Bottling Date – 19 March 2009

Production – 660 bottles.

Cellaring Potential – 2 to 5 years (conservative)

Technical details

pH	3.52
Alcohol	14%
TA	6.97 g/L
Residual Sugar	8.3 g/L

Wine Description

Wine is brilliant, clear with light green / gold highlights. A wonderful nose of poached pears, spicy and floral honeysuckle. The nose follows through in the palate with a wonderful full mouth feel, length and great balance between the flavours, residual sugar and acidity. Already a pleasure to drink, this wine will develop richness and complexity from cellaring, if you can refrain from immediate drinking.