

## 2012 CENTRAL OTAGO PINOT NOIR

### How we made it

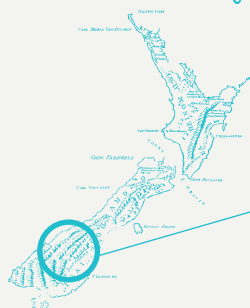
Select parcels of fruit from the best vineyard sites across the Cromwell Basin, Central Otago have gone into this exceptional Pinot Noir. Low yielding vines grown on the stony, schist soils produced grapes of superior flavour and concentration during the hot growing season of 2011/2012. The hand-picked grape parcels were carefully de-stemmed into open-top fermenters with a considerable portion of whole berries to lock in the aromas during fermentation.

Following a light pressing, the fermented wine was rolled into carefully chosen French oak barriques which add structure to the wine, but allow the fruit to shine. During the 10 months of oak maturation, the winemakers do nothing to the wine, except regularly top the "Angels' Share" taken from the barrels. Once the optimal time in barrel has been decided, the wine is gently blended and bottled with minimal fining or filtration.

### How it tastes

**BURSTING WITH VIBRANT CHERRY AND DRIED CRANBERRY CHARACTERS, THIS AROMATIC PINOT NOIR ALSO HAS HINTS OF SPICE AND BITTER-SWEET CHOCOLATE. TEXTURAL AND CONCENTRATED, THIS IS PINOT NOIR AT ITS BEST, SUPPORTED BY FINELY STRUCTURED TANNINS OF VELVET CONSISTENCY.**

### Technical stuff



PH. 3.64  
RESIDUAL SUGAR. 1.5 g/L  
GRAPES FROM. Central Otago  
VARIETY. Pinot Noir  
ALCOHOL. 13.5%



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