



2014 Reserve Pinot Noir (Sustainable) Central Otago New Zealand

Harvest & Winemaker's notes:

The continental Central Otago climate is one of extremes – the fiercely cold nights and long, warm summer days allow the black queen to display pure, vibrant fruit. From vineyards in Alexandra, the fruit was handpicked from a mixture of traditional Pinot Noir clones 777, 115, Abel and 667. Following fermentation, the wine was matured in tank and seasoned French oak barrels and oak aged for 10 months before being lightly filtered.

Tasting notes:

Medium purple/red in colour, this very aromatic Pinot Noir releases aromas of ripe cherry and plum with an underlay of dried spice, tobacco and earthy notes. The palate is juicy with dark fruit flavours that fade to savoury notes on the generous palate. Fine tannins contribute to a smooth, lingering finish. The perfect match for a night in front of the open fire after a day on the slopes!

SOILS	Alluvial & loessial soils formed from schist & greywacke rock
ALCOHOL	13.5%
T.A	5.3 G/L
RS	<1 G/L
BRIX	24.2
PH	3.64
HARVEST DATES	1 May 2014