

TASTING NOTES

RESERVE

PINOT NOIR 2008



Nevis Bluff Reserve Pinot Noir 2008

NEVIS BLUFF

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WINEMAKING: The grapes were cold soaked for 7-10 days (50% whole bunch), fermented for 7-10 days, followed by 7-10 days of post maceration on skins. 100% went through malolactic fermentation. The wine was then aged in French Oak barrels for about eighteen months, with 33% in new oak.

VITICULTURE: Vines are cropped low at 1.2 kilograms/ vine. Grapes are hand selected, hand harvested and hand sorted.

TASTING NOTES: Spice, wild herb and black current aromas, followed by deep brooding fruit, flavours, elegance, finesse and great depth.

THE NITTY GRITTY:

Origin	Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m (Cromwell basin); 330-380 m (Gibbston) above sea level
Harvested	Between the 4th of April and 17th April 2008
Soil	'Pigburn' soil type. Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels
Bottled	28 October 2009
Brix at harvest	24.2 brix (average)
pH	3.48
Residual Sugar	0.1 g/l
Titrateable Acidity	6.3 g/l
Clones	5, 115, 15, 67, 777
Alcohol	14%

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