

NEVIS BLUFF

NEVIS BLUFF WINES · CENTRAL OTAGO · NEW ZEALAND



PINOT NOIR 2006

WINEMAKING:

The grapes were cold soaked for 7-10 days (30% 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 ten months, with 25% in new oak.

VITICULTURE:

High density vineyard plantings (4040 vines/ha). Vines are cropped low at 1.5 kilograms/ vine. Grapes are hand sorted, hand harvested and hand plunged.

TASTING NOTES:

Lifted spicy dried herb, cigar box and blackcurrant aromatics. The wine displays a silky warm texture and soft, strong finish.

AWARDS:

Gold Medal Air New Zealand 2008

Nevis Bluff Central Otago Pinot Noir 2006 ****

"Delicious now, but still unfolding, this is a very harmonious, mouthfilling and supple red. It shows excellent density and charm, with sweet-fruit delights and strong cherry and plum flavours, ripe and rounded". – **Michael Cooper**



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| ORIGIN | Cromwell Basin and Gibbston region | ELEVATION | 200m above sea level (Cromwell Basin); 330-380m (Gibbston) |
| WINE MAKER | Dean Shaw, Central Otago Wine Company Ltd | VINE AGE | Combination of older vines from Gibbston region (14 years) and younger vines from the Pisa area in the Cromwell Basin |

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| HARVESTED | Early-mid April 2006 (Cromwell); early May (Gibbston) |
| SOIL | Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels 300-350mm |
| RAINFALL | 630mm (Gibbston), 300-350mm (Cromwell) 24.5 brix (average) |
| BOTTLED | 17th April 2007 |
| BRIX AT HARVEST | 24.2 brix (average) |
| RESIDUAL SUGAR | 0-1 g/l |
| TITRATABLE ACIDITY | 6.2 g/l |
| CLONES | Clones, 5, 6, 115, 10/5, 667, 777 and Abel Clone |
| ALCOHOL | 13.5% |