

TASTING NOTES  
PINOT NOIR 2008  
*18 November 2010*



*Nevis Bluff Pinot Noir 2008*

NEVIS BLUFF

# NEVIS BLUFF PINOT NOIR 2008

**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:** Red currant, thyme and spicy aromatics with wild blackberry and red fruit flavours, nice flow and drive with great length

## THE NITTY GRITTY:

Origin	Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin);
Harvested	Between the 4th April and the 17th April 2008
Soil	Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels
Rainfall	300-350mm (Cromwell)
Bottled	February 2009
Brix at harvest	24 brix (average)
pH	3.28
Residual Sugar	0.1 g/l
Titrateable Acidity	7.8 g/l
Clones	Clones, 5, 6, 115, 10/5, 667, 777 and Abel Clone
Alcohol	14%

## AWARDS



*no competitions entered  
yet as we have only just  
released this wine...*

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