



PINOT NOIR 2006 RESERVE

WINEMAKING:

The grapes were cold soaked for 7-10 days, 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 50% in new oak and with a 50% whole bunch component in the final blend.

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:

Shows lush blackcurrant and spicy rich aromatics, with a smoky, warm, elegant, texture and a soft lingering finish.

** Not yet released. Due for release mid-late 2008.*



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



HARVESTED	Early-mid April 2006 (Cromwell); early May (Gibbston)
SOIL	'Pigburn' soil type. Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels 630mm
RAINFALL	630mm
BOTTLED	31st August 2007
BRIX AT HARVEST	24.2 brix (average)
RESIDUAL SUGAR	0-1 g/l
TITRATABLE ACIDITY	6.1 g/l
PH	3.48
CLONES	114, 115, 667, 777, Abel, UCD5, UCD6, 10/5
ALCOHOL	14%