

TASTING NOTES

PINOT NOIR 2012



Nevis Bluff Pinot Noir 2012

NEVIS BLUFF

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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 20% in new oak, with the remainder being first, second and third fill barriques.

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

TASTING NOTES: This wine shows a bright red fruit spectrum with loads of vibrancy and spice. Exotic black fruit flavours with soft and intense elegant tannins. Finishes with great persistence and depth.

THE NITTY GRITTY:

Origin	Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin);
Harvested	Between 17 April 2012 and 21 April 2012
Soil	Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels
Bottled	09 April 2013
Brix at harvest	24 brix (average)
pH	3.58
Residual Sugar	0.1 g/l
Titrateable Acidity	5.9 g/l
Clones	Clones, 5, 6, 115, 10/5, 667, 777 and Abel Clone
Alcohol	13.5%



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