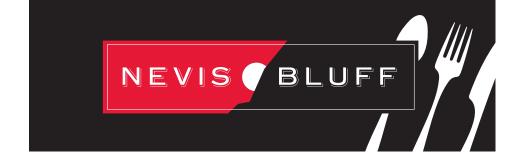
PINOT NOIR 2013





Nevis Bluff Pinot Noir 2013

NEVISBLUFF PINOT NOIR 2013

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 selected, hand harvested and hand sorted.

TASTING NOTES: Brooding blackcurrent and spice aromatics with violet and underbrush characters. This is followed by a warm rich, elegant palate which shows great textural flow, good density and a soft strong finish.

THE NITTY GRITTY:

Origin	Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin);
Harvested	Between 05 April and 11 April 2013
Soil	Free draining loess of a depth of 400 mm, overlaid with
	schist and uncemented gravels
Bottled	11 March 2014
Brix at harvest	24 brix (average)
pН	3.58
Residual Sugar	о-1 g/l
Titratable	5.8 g/l
Acidity	
Clones	Clones, 5, 6, 115, 10/5, 667, 777 and Abel Clone
Alcohol	13%