

TASTING NOTES

PINOT NOIR 2013



Nevis Bluff Pinot Noir 2013

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 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)
pH	3.58
Residual Sugar	0.1 g/l
Titrateable Acidity	5.8 g/l
Clones	Clones, 5, 6, 115, 10/5, 667, 777 and Abel Clone
Alcohol	13%