

## Nelson Pinot Noir 2006

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### » TASTING NOTES

Red plum and black cherry marry with subtle oak spice to give a layered, complex aroma. An elegant, integrated palate with harmonious red plum and cherry woven into fine grained, minerally tannins yields to a lingering finish.

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### » WINEMAKING NOTES

Hand harvested between 23/3/06 & 5/4/06. The grapes were gently destemmed into the fermenter where they spent up to 20 days during fermentation. The wine was racked to French barrels (25% new) for maturation over 10 months. The individual blend components (Clones 667, 777 UCD5, 115 & Abel) were then racked to a blending tank for fining and finishing before being bottled using gravity.

PH 3.8 | RS 0 G/L | TA 5 G/L | ALC 13.9%

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### » VITICULTURE

The vines were pruned to 2 cane vertical shoot position. Shoot thinning was performed by hand shortly after budburst. The vines were leaf plucked at flowering. Crop thinning was performed at veraison, and in general resulted in vines carrying no more than 1.5 kg of fruit.

<b>Vineyard Location</b>	Upper Moutere, Nelson, NZ
<b>Soils / Aspect</b>	North facing - Moutere clay gravels
<b>Planting Density</b>	2,800 – 3,200 vines / Ha
<b>Harvest Date</b>	23/3/06 – 5/4/06
<b>Clones</b>	115, 777, 667, UCD 5, Abel

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### » FOOD MATCH

Lamb, beef, venison, peking duck, roast turkey, salmon, gamefish, creamy blue veined cheese.

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