

## Nelson Pinot Noir 2005

---



### » TASTING NOTES

Aromas of dark plum and black cherry combine with subtle barrel char, and spice to give a complex nose. A generous core of concentrated black cherry and plum fruit marry with fine grained tannins to give an elegant minerality that lingers in the mouth.

---

### » WINEMAKING NOTES

The grapes were hand harvested and sorted before being destemmed into fermenters. Before allowing the ferment to begin spontaneously, the fermenters were chilled to allow a cold soak over 4 days. Fermentation took 10 days, and total time in the fermenter was 18 days. The wine was drained from the fermenters via gravity to settling tanks, settled for 2 days and then racked via gravity to French barrels - approx 40% new oak. After approximately 10 months in barrel the wine was racked without using pumps to blending tanks where it was fined using egg whites and then filtered. The finished wine was bottled using gravity.

PH 3.9 | RS <1 G/L | TA 4.9 G/L | ALC 14 %

---

### » VITICULTURE

Pruned to 2 cane vertical shoot position (VSP). The vines had a light leaf pluck and trim to ensure the canopy was kept open and light. Bunch thinning, at fruit set, was carried out to balance the crop weight to the vines capacity to ripen fruit. The fruit was hand harvested.

<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>	7/4/05 – 14/4/05
<b>Clones</b>	114, 115, 777, UCD 5

---

### » FOOD MATCH

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

---

Woollaston Estates Ltd | 243 Old Coach Road  
RD1 Upper Moutere, Nelson 7173, New Zealand  
Ph +64 3 543 2817, Fax +64 3 543 2317  
mail@woollaston.co.nz [www.woollaston.co.nz](http://www.woollaston.co.nz)

---