



Vineyard Premium Selection

Central Otago Pinot Noir 2007 – Ventifacts Block

Viticulture

Fruit was harvested from the Drumsara vineyard on Hillview Road, Alexandra. The 2007 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The continued use of organic “compost tea” for fertilizing ensures we are actively pursuing natural methods for vine growth.

Winemaking

Fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural overnight cooling. The whole bunches enter the de-stemmer / crusher that is adjusted to allow for 50% of the berries to be crushed to release the juice and the remaining 50% to remain whole. This slows down the fermentation process to enable better extracts and colour.

The juice and whole berries enter the fermentation tanks at less than 8 deg C. This slow and gentle soaking process commences for 5-8 days and allows the extracts and colour to release from the skins into the juice. After 5-8 days the juice is permitted to warm up and at this point yeasts are introduced. This is known as primary fermentation where all the sugars begin to turn into alcohol. We have allowed 12 days for this process to occur. Proceed to post fermentation maceration in order to extract tannins and to give structure to the wine. The length of maceration depends on the daily tasting when it starts to extract some bitterness before it is pressed off. This maceration might be between 3-8 days. Total time on the skins was 20-22 days. The juice is pressed off and transferred into French oak barrels.

Secondary fermentation takes place in the barrel with bacteria naturally reducing the juice acid levels. For our cooperage we have selected 100% French oak, 30% new, 70% 1-2 years old.

In March after 11 ½ months in the barrel, the juice is lightly filtered and fined if needed. At this point it is made cold stable to precipitate the harmless tartrate crystals out before bottling. We ride a delicate balance between aggressively trying to remove all the tartrates and gently removing most of them. We have elected the gentler approach, which retains the best flavors. You may find some tartrates remain in your bottle – we refer to them as “ice diamonds” and they are perfectly natural and enjoyable to taste.

Characteristics

A soft, supple wine that displays notable cherry and plum elements. Definite savoury notes of cinnamon and clove and distinct pepperness is evident. A mid-weighted wine, that will develop further with cellaring. This Pinot will partner well with pasta dishes and barbecue meals.

Food Matching

Try serving with some of these meal suggestions:

Lasagne with aubergine, courgettes, feta & eggplant, roast tomato sauce. Penne with ratatouille, olives, smoked cheddar and spicy sausage. Barbecued quail, pickled beetroot, onion jam, soft polenta. Grilled butterfly lamb leg steaks, tabbouleh, homemade bbq sauce. Blue Cod fillet roasted in pancetta with beetroot puree and spinach. Grilled Salmon steaks with soy ginger, accompanied by fragrant rice.



Vineyard Designation: 100% Drumsara Vineyard
Clones: Pinot Noir Clone 5 77%, B777 9%, 115 9%, AJ clone 6%
Harvest dates: 20th April 2007
Harvesting: 100% hand harvested
Harvested: ~ 1.909 ton/hectare
Harvest Composition: Brix: 25
pH: 3.51
Total Acidity: 6g/L
Crushing: 50% whole, 50% crushed
Extraction: 636.72 litres per tonne
Time on Skins: Cold maceration 5 days, 24 days total on skins
Fermentation: 10 days open-top fermentation, hand Plunged. whole berry pump over
Yeast: RB2, VR5
Cooperage: 100% French oak; Cadas, Damy, Saury
Clarification: No fining required

Alcohol: 13.5% by Vol.
Total alcoholic Strength (%v/v): 13.5
Total Dry Extract (g/L): 33.1
Titrateable Acidity (as Tartaric Acid) (g/L): 6.1
Citric Acidity (as Citric acid) (g/L): 0.10
Sulphur Dioxide (Total) (mg/L): 85
Sorbic Acid (mg/L): <10
Residual Sugars (g/L): <1

Wine Making ~ Batch Number: L0408

Cellaring recommended: 2008 – 2012 **Bottle Seal:** Screwcap

ACCOLADES:

Sydney International Wine Competition 2009 – Trophy “best Pinot Noir Wine of Competition
Sydney International Wine Competition 2009 –BLUE GOLD and 1 of Top 100 wines of competition
International Wine & Spirit Competition (UK) 2008 – GOLD Best in Class
The New Zealand International Wine Show 2008 - GOLD
Liquorland Top 100 2008 – GOLD
Passion for Pinot 2008 – Judges Choice Trophy Champion Central Otago Pinot Noir

