



TASTING NOTES

Mission Reserve Central Otago Pinot Noir 2011

Viticulture

The fruit was grown on two vineyard sites in the Cromwell basin in the Pisa Range sub region. The vineyard sites are naturally devigorating; the soils are gravelly with loess and clay particles of diverse origin. The vines were trained using VSP (vertical shoot positioning) canopy management and cropped at 7 tonnes per hectare. The fruit was hand harvested at 22.5 -23.5 Brix.

Winemaking

The fruit from each vineyard was crushed to separate 10 tonne fermenters. After a short preferment maceration the fruit was inoculated. The plunging regime was once daily after the ferments reached their mid-point on to the end of fermentation. Post ferment maceration was conducted over 12 days. After daily tasting to find when the wine had gained its optimum texture it was run off to barrel for MLF. Pressings were aged separately. Ageing in French oak barrels was for ten months; 12% of the barrels were new. After maturation with monthly stirring of the wine on its lees the blend was assembled and the pressings combined. The pressings showed incredibly sweet tannins and enhanced the structure of the final blend.

Tasting Notes

This 2011 Pinot Noir has a deep bright colour and a rich bouquet of cherries and dark fruits. The palate is full bodied and carries very sweet fruit and delicious tannins. The wine is complex, supple and with ripe long finish.

Cellar Potential

Produced to provide drinking pleasure in the term short; this Pinot Noir will develop more complexity over the next 5-10 years.

Alcohol

14.2%

Acidity

4.9g/l

Ph Level

3.91

The birthplace of New Zealand wine... since 1851

