

Alc
13.7%

pH
3.61

TA
6.0g/l

SEASON SUMMARY

2010 will be noted as one of Central Otago's most powerful and concentrated vintages on record. The start of the growing season was cooler than usual with flowering taking place over unsettled weather in December. These conditions offered small berry sizes and bunch weights were lowered.

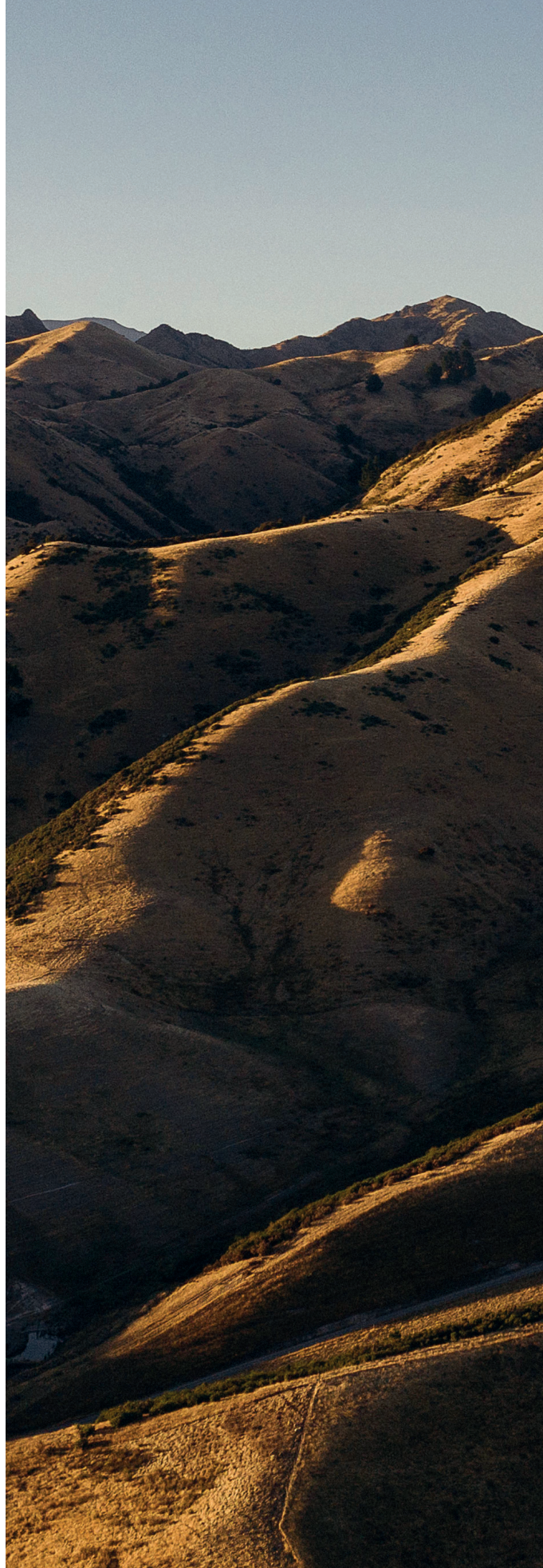
The unsettled weather patterns changed from late January. The Central Otago vintage finished with higher than usual temperatures and long, settled periods of dry, hot autumn days. The smaller berry size, lack of disease pressure and long length of ripening will ensure that this is a vintage that will stand Central Otago proud.

Our fruit was hand-harvested according to individual ripeness from April 8th to 14th.

KEY VINEYARDS

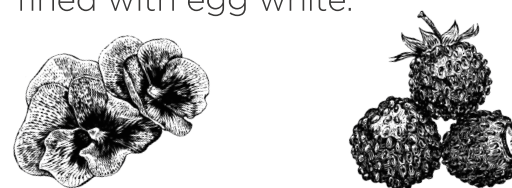
Grapes for our 2010 Te Wahi were hand-picked from select Central Otago vineyards in the Bannockburn, Bendigo and Lowborn subregions.

The soils are moderately old, formed over successive ice ages as the glaciers ground schist rock to fine gravels and soils. Soils in the vineyards consist of layers of loess sediment of various depths, interspersed with river gravels and silts.



WINEMAKING & BLENDING

The grapes were predominantly de-stemmed into open-top fermenters, with 5% whole-bunch inclusion. The grapes underwent a seven-day cold soak before two to three weeks of fermentation and maceration. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 32 degrees Celsius. Batches were lightly pressed then racked to barrel for 14 months ageing in French oak, 40% of which were new. Before bottling, our wine was racked to tanks and lightly fined with egg white.



NOSE: This inaugural release of our Te Wahi Pinot Noir is powerful and complex. Gorgeous crimson in the glass, with a nose that offers intense blackberry and boysenberry aromas and an edge of barrel char. Complex layers of spice, cloves, cinnamon, dried herbs and liquorice follow.



PALATE: The brooding palate retains a focused core of spiced red fruit and dried herbs. Its powerful tannins and masculine style will benefit from decanting and suggest good ageing ability.



Te Wahi
2010