

Haythornthwaite

2006 Petit Pinot Noir

Variety:	Pinot Noir 100%
Region:	Wairarapa, NZ
Style:	Dry.
Vintage:	The 2006 vintage was a good return to "normalcy". With better yields good wines with balance and flavour have evolved. Abundant fruit with good flavour abounded.
Vineyard:	Four vineyards in all, three in Martinborough, one out of Masterton.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was crushed and de-stemmed to vat with pectic enzymes added to aid juice extraction and clarification.</p> <p>A selected yeast culture was used to ferment each must. Ferment temperature range 8^o C to 33^o C to ensure maximum extraction of colour, aroma and flavour compounds. The vats were plunged 4 times a day for 12 days before the new wine was sieved off to tank and the skins then basket/ membrane pressed. Following gross lees settling the wines were racked to barrel for MLF to take place. The oak was 1 to 3 year old French Oak.</p> <p>Post MLF adjustments followed then cool storage until ready for bottling. Total time in oak, 9 months.</p> <p>The wine was coarse filtered only prior to bottling.</p>
Appearance:	Clean, bright medium red with purple rim at bottling.

Aroma: Complex dark cherry and plum aromas with hints of chocolate. Warm slightly earthy notes add secondary characters to the youthful nose. Nuances of oak vanillins will show when the wine is warm. Not intended to be over done!

Palate: A fine balance of fruit and oak tannins finish the abundant depth of fruit flavour. The concentration of flavours this year was very satisfying. Time alone will allow the wine to reach its full potential.

Cellaring: Five to seven years cool cellaring will make this a truly elegant wine.

Serving: Best presented at 12^oC to 15^oC for overall enjoyment.

Food Accompaniments: Start with beef, lamb or venison dishes then progress to pork and other game meat dishes as the wine ages.

Technical Points:

Harvest date: 17th, 19th, 20th April, 2006

Bottled: 20th March 2007.

Winemaker: Christopher Buring

Brix at Harvest: 24.8 to 28.1^o brix

Alcohol: 13.5% (13.7% actual)

Standard Drinks: approx 8.1 standard drinks

Contains Sulphites

Residual Sugar: Dry

Titrateable Acidity: 6.6g/l

pH: 3.50

Packaging: 12x750ml bottles, Traditional punted Burgundy, Antique green. Cork finish, Diam Cork.