

Haythornthwaite

2011 Petit Pinot Noir Catherine

Variety:	Pinot Noir
Region:	Martinborough, NZ
Style:	Dry
Vintage:	The 2011 vintage was a joy to work. Very much an abundant year of good fruit. Weather through Spring and Summer was ideal for producing physiologically ripe fruit. Autumn was good also. The fruit was clean this year – free of <i>Botrytis Cinerea</i> .
Vineyard:	One vineyard only.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was destemmed and crushed to vats. Two used this year. Pectinase enzyme added for clarification and to aid juice extraction. Inoculation made the next day. 11 days on skins then pressed off. New wine settled for 2 days then racked to barrels. MLF inoculated 26/5, completed 4/7.</p> <p>Primary ferment temperatures ranged 18 to 33C. MLF conducted at 22 to 23C</p> <p>After 8 months the wine was racked ex barrels and steadily clarified there on. Made ready for bottling 1/3/12 All operations post barrel were blanketed with Argon gas.</p>
Appearance:	Beautiful Medium red with a trace purple hue.
Aroma:	Attractive aromatic Morello cherries abound. Vanillan oak influences the background. Complexity and youthfulness join to entice.
Palate:	Dry with good weight and fruitfulness. Well-balanced fruit acid with elegance and finesse. A medium life wine for the variety.

Cellaring: While enjoyable now watch the way this wine grows more and more complex in the bottle over a five to seven year period.

Serving: Best presented at 18°C to 20°C for overall enjoyment.

Food Accompaniments: Wild game meats, veal dishes, lighter red meat dishes, lighter fish, enjoy now. Will be more versatile when aged.

Technical Points:

Harvest date: 2nd April 2011

Bottled: 2nd March 2012

Winemaker: Christopher Buring

Brix at Harvest: 23.8° Brix

Alcohol: 13.0% label ok. (13.1% actual)

Standard Drinks: Approx 7.7 standard drinks

Contains Sulphites

Residual Sugar: Dry

Titrateable Acidity: 6.5 g/l

pH: 3.41

Packaging: 750ml bottles, French Green Standard Burgundy. Cork finish, Diam Cork P1 grade.24x44mm