

Haythornthwaite

2009 Pinot Noir

Variety:	Pinot Noir 100%
Region:	Martinborough, NZ
Style:	Dry.
Vintage:	The 2009 vintage gave what 2008 did not. A cool Spring and a very warm Summer. Autumn played havoc with rain mid April. Fortunately this Pinot had already been picked in superb condition and was safely fermenting.
Vineyard:	Own vineyard on the terraces of Martinborough.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was crushed and destemmed 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 vat was plunged 4 times a day for 12 days before the new wine was sieved off to tank and the skins then membrane pressed. Following gross lees settling the wines were racked to barrel for MLF to take place. The oak was new 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 rack several times prior to bottling at the Wine Makers Services Bottling Plant</p>
Appearance:	Clean, bright very deep red with purple rim at bottling.

Aroma: Complex dark cherry and subtle plum aromas abound. 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 18⁰C to 20⁰C for overall enjoyment.

Food Accompaniments: Best suited to lamb or farmed venison dishes then progress to pork, beef and other game dishes as the wine ages.

Technical Points:

Harvest date: 29th March 2009

Bottled: 11th May 2010.

Winemaker: Chris Buring

Brix at Harvest: 23.5

Alcohol: 14.0% (13.8% actual)

Standard Drinks: approx 8.2 standard drinks

Contains Sulphites

No Fining Agents used

Residual Sugar: Dry

Titrateable Acidity: 7.05g/l

pH: 3.25

Packaging: 12x750ml bottles, Vogue +25 Traditional punted Burgundy, Antique green. Cork finish, Diam Cork. Grade P1