



PINOT NOIR 2006

Vineyard Designation:	Amisfield Vineyard: Blocks 1, 2, 3, 4, 5, 6 & 7	Harvest Dates:	March 27 th – April 6 th 2006
	Clones: 113, 114, 115, 667, 777, UCD 5 & UCD 6.		
Harvest Composition:	Brix: 24 - 26	Wine Composition:	Titrateable Acidity: 5.6 g/L
	pH: 3.33– 3.76		Residual Sugar: < 1 g/L
	T.A. 5.2 – 7.2		Alcohol: 13.9 %

Viticultural Notes: The 2006 growing season will go down in history as one of the good ones in Central Otago. After the previous 2 years in which winegrowers had little control over the size of the crop, this season the power returned to the vineyard. Spring arrived 2 weeks early with buds bursting in mid-September, early shoot growth was uniform and well paced. By the time spring had turned to summer the entire vineyard had been shoot thinned and the canopies were beginning to take shape. Flowering came and went within a week in early December so we knew we had the makings of an extraordinary vintage if conditions continued. And they did, with settled weather right through to the earliest harvest on record, earlier still than the famed 2002 vintage. This year we had the first fruit from a new block we call the winery block now that a brand spanking new winery sits in its rightful place in the centre of the vineyard rather like the hub of a wheel. It was to this new hub that we processed our first fruit on the evening of March 24th 2006. An auspicious end to a great growing season.

Winemaking Notes: For the first time in our short history we were able to process the fruit as soon as it was picked in our new estate winery. We fermented the fruit in a range of custom designed tanks designed to extract different aspects of Pinot Noir. In much the same way as a coffee plunger is going to produce a different brew to an espresso machine so to do our different fermenters allow different characteristics of Pinot Noir to develop. We use our square fermenters, nicknamed "the reactors", for extract. These tanks have been designed for very ripe, concentrated fruit, extracting the weight and depth out of very serious grapes. We use smaller round open topped tanks for expressing aroma and finesse from fruit from lighter soils, reducing total time on skins but still optimising the extraction process. Both are hand plunged and allowed to ferment with wild yeast. This year we experimented with both whole bunch fermentation and some extended skin maceration with spectacular results. The wine was matured in barrel in our new temperature and humidity controlled cellar for 12 months and was bottled in April 2007. The wine is a deep ruby/magenta with a deep concentrated ripe Pinot nose of dark cherries, violets, mocha and spice. The palate is very powerful with lush ripe dark fruits overlaying a seamless powdery tannin profile suggesting hints of cocoa, cedar and minerals. The finish is long and complex with the French oak integrating into the wine perfectly. Definitely a keeper from a stunning vintage. Cellar for at least 10 years.