

PARITUA VINEYARDS

PINOT NOIR

CENTRAL OTAGO, NEW ZEALAND



TASTING NOTES

Intense cherry and plum with spicy hints of star anise and a savoury complexity of dried herbs. The palate is plush and elegant with complex ripe dark fruit flavours and fine spicy oak characters. The wine is well balanced with a soft lengthy, fine grained tannin structure, ripe fruit flavours and spicy oak lift on the finish.

The dry conditions of the Cromwell basin add notes of wild herbs and a firm mineral structure to this Pinot Noir.

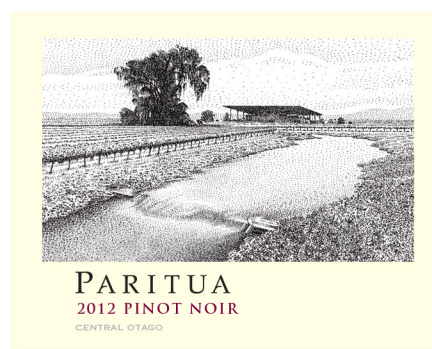
Enjoy from early 2014 till 2024. This wine will age gracefully for these years and will be most enjoyed with lamb and game dishes.

VITICULTURE

The Pinot Noir grapes for this wine were grown in Central Otago. The majority of the fruit is from the Lowburn vineyard, overlooking Lake Dunstan. A variety of clones is sourced from these vineyards and all fruit is hand harvested. Conditions in central Otago allow long ripening periods, providing great fruit expression and structure to the wine.

WINEMAKING

Hand harvested. About 20% of whole bunch goes to tank and the remainder is destemmed and partially crushed. After a period of cold soak, the ferment starts naturally and a regime of 2 cap punch downs and 2 pump-overs follows during fermentation. After approximately 21 days on skins, the tank is drained and pressed to barrel for malo-lactic fermentation. Blending takes place in December, once malo is completed and the wines have stabilized. This Pinot Noir was bottled in March after about 18 months barrel maturation. We use a light egg-white fining to eliminate harsher tannins.



HARVEST: 2012

13.5% ALCOHOL/VOLUME

2112 Maraekakaho Road, RD 1, Hastings 4171, New Zealand.

Phone +64 6 874 9180 · www.paritua.com