

LATITUDE

41°

NEW ZEALAND



PINOT NOIR

NEW ZEALAND'S famous Marlborough and Nelson vineyards are situated at the north end of the South Island along Latitude 41 S. By combining the best grapes from Marlborough's unique, flat, gravelly plains and those from Nelson's stunning hillside vineyards, we bring you wines of unusual depth and character.

With one of the cleanest environments found anywhere, the South Island of New Zealand is one of the world's most pristine wine growing areas.

2006 VINTAGE

The season started out with cooler weather changing to a warm, dry summer. Our long season allowed the grapes to make up for the cool Spring. The grapes were full of flavors with yields about normal at harvest. Each block of pinot noir is harvested at different stages of ripeness that results in layers of flavor.

VINIFICATION

The grapes were de-stemmed, crushed and fermented in one ton fermentation bins. Native wild yeasts were used for fermentation with temperatures approaching 35c. After pressing, the wines were allowed to age on French oak for 12 months. All wines are sterile filtered. A blending of the various small batches was conducted to provide a wine of length and balance.

TECHNICAL DATA

Harvest Mid-April, 2006

Alcohol: 13%
ph: 3.48
Acid: 6.2 gr/ltr
Residual Sugar: 3.0 gr/ltr

Bottling: October 2007

WINEMAKER'S NOTES

The color is dark red cherry. The bouquet is cherry and strawberry with hints of oak. The palate is mouth filling with good structure, finishing with a crisp yet rich berry fruit and sweet oak.

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