

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.

VINTAGE

The early growing season was cool resulting in very low set of fruit. The low yields and slow ripening produced typical rich, berry fruit and cherry flavors. Each block of pinot noir is harvested at different stages of ripeness. This results in a layer of flavors.

VINIFICATION

The grapes were crushed and fermented, using natural yeast, in small batch fermenters. The wine was gently pressed off the skins and aged in premium French oak for sixteen months. A blending of the various small batches was conducted to provide a wine of length and balance.

TECHNICAL DATA

Harvest Mid-April, 2005

Alcohol: 13%
ph: 3.48
Acid: 5.9 gr/ltr
Residual Sugar: 3.2 gr/ltr

Bottling: June 2007

WINEMAKER'S NOTES

The color is dark red cherry. The bouquet is obvious cherry fruit with slight vanilla and spice overtones in the background. The palate is mouth filling with richness among flavors of berry fruit, cherries, and toasty vanilla oak. Nice length and crispness on the finish.

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