

# TASMAN BAY

**Vintage 2005**

*Pinot Noir*



**VINTAGE CONDITIONS:**

The season started out with cooler weather changing to a warm dry summer. The cooler weather resulted in lower yields throughout New Zealand. The grapes were harvested from three different regions all about the same time in mid April. A blend of five different clones.

**HARVEST DATE:** Mid to late April 2005

**VINIFICATION:**

The grapes were destemmed, crushed and fermented in one ton fermentation bags. Native, wild yeasts were used for fermentation with temperature approaching 35C. After pressing the wines were allowed to age on French oak for nine months. All wines are sterile filtered to assure long term satisfaction.

**BOTTLING:** September 2006

**WINE ANALYSIS:** Alcohol: 13.0%  
PH: 3.43  
Acid: 6.3 grams/liter  
R.S. 3.1 grams/liter

**COLOR:** Brilliant dark red cherry

**BOUQUET:**

Cherries and strawberry with hints of oak.

**PALATE:**

Good structure with mouth filling richness of berry fruits and sweet oak.

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