

TASMAN BAY

Vintage 2004

Pinot Noir



VINTAGE CONDITIONS:

Cool wet weather dominated early season in most areas, with warmer temperatures mid to late season. Pinot Noir is harvested early and this resulted in very ripe berry fruit and cherry flavours. Clone 5, C1.667, C1.777 C1.113, Cl. 10x5 and Mar.3. A blend from 2 regions.

HARVEST DATE: April 2004

VINIFICATION:

The grapes were picked at 23-24.5 brix. Indigenous yeast was allowed to ferment some of the juice reaching temperatures of 35°C. The wine was settled and then aged on new French oak for seven to nine months and racked two-three times.

BOTTLING: September 2005

WINE ANALYSIS:

Alcohol:	12.5%
PH:	3.36
Acid:	6.3 grams/liter
R.S.	3.6 grams/liter

COLOR: Brilliant cherry red

BOUQUET:

Ripe berry fruit with hints of cherry and buttery overtones.

PALATE:

Mouth filling structure with richness among flavours of ripe berry fruit and cherries. Good weight and balance.

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