



Freefall Pinot Noir 2007

Variety: 100% Pinot Noir

Region: 100% Bendigo, Central Otago

Philosophy: Freefall Wines take inspiration from New Zealand's adventurous spirit and are best enjoyed following the conquering of your own personal challenge!

Vineyard Name: Trig Hill Vineyard. Developed in 2003, the vineyard has 19 hectares undervine with mostly Pinot Noir and some Pinot Gris, Riesling and Viognier planted. The vineyard site is north facing, but has a variety of slopes and elevations creating a range of micro-climates. The soil profile consists of silt topsoil overlying clay, lime and schist rock fragments, a unique but typical profile from this semi-arid continental climate.

Winemaker's Notes: The grapes were picked according to soil type, and each portion was fermented individually. The ripe tannins were extracted through regular cap wetting rather than hand plunging. 20% of the ferments were whole bunch to highlight aromatics and build the accessible structure in this wine. Predominantly older oak barrels were used to ensure the clean vibrant fruit flavors that Central Otago is famous for were pronounced.

Tasting Notes: Quintessentially Central, this Pinot is born from the gold-bearing slopes of Bendigo, rich, red, ripe and berrylicious. Exuding blackberry & chocolate cake (gateaux) flavors, this wine is fat and sensuous with great length and a mouthwatering finish. 24 Carat Bold!

Food Match: Roasted Central Otago Merino lamb loin with tomato, red pepper & black olive piperade.

Cellaring: Drink superbly now and will cellar well for up to 5 years.

Technical Details: Alcohol 13.5%

Bottling Date: March 6, 2008

Awards: 89 points, *The Wine Enthusiast*, July 2009

Winemaker: Theo Coles

