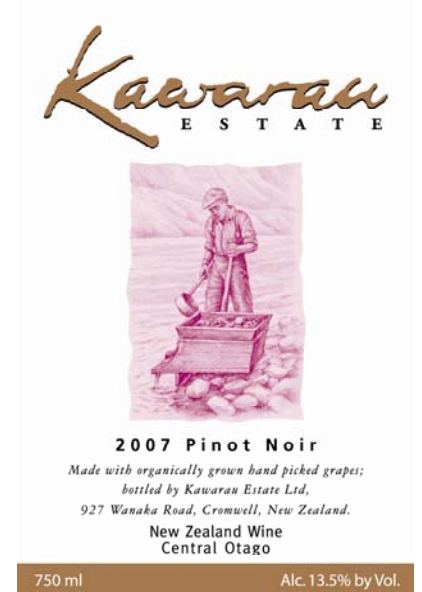


Kawarau Estate Pinot Noir 2007

Our Estate Pinot Noir is open vat fermented and aged for 10 months in French oak barrels aged between 1 and 5 years old. Generally harvested from our younger vines, we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Sweet ripe berry fruits predominate in a wine that has been crafted to be enjoyed in its youth or cellared for up to 5 years during which time the wine will soften and develop those subtle characters unique to Kawarau Pinot Noir.



Tasting Notes: Displays cherries, blackcurrant and raspberry aromatics and flavors. With gentle tannins, this is a refined and elegant wine.

Vintage Notes: Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than 2006, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

Cellar Until: 2011+

Technical Notes: Picked April 2007
Tons harvested 12.00
Tons per hectare 3.80
Bottled February 2007
Brix at harvest 24
Alcohol 13.5%

Winemaker: Dean Shaw, Central Otago Wine Company