



Nevis Bluff Pinot Noir 2002

Producer: Nevis Bluff
Origin: Several sites in Gibbston
Winemaker: Dean Shaw, Central Otago Wine Company Ltd.
Viticulturist: Tim Morrison-Deaker

Technical Information:

Clones D5V12 (Martinborough Clone), 10/5, Clone 6, Clone 13, Clone 5

Vine Age 10 years

Soil 'Pigburn' soil type. Free draining loess of a depth of 400 mm, overlaid with schist and uncemented gravels

Rainfall 630 mm

Elevation 330-380 m above sea level

Residual Sugar 0-1 g/l

Titrat. Acidity 5.7 g/l

Alcohol 14%

Harvested Third week of April to the first week of May

Brix at Harvest 24.3 brix

Bottled March 2003

Winemaking: The grapes were cold soaked for 7 days (20% whole bunch), fermented for 7 days, followed by 7 to 10 days of post maceration on skins. 100% went through malolactic fermentation. The wine was then aged in French oak barrels for about ten months, with 20% in new oak.

Viticulture: High density vineyard plantings (4040 vines/ha). Vines are cropped low at 1.5 kilograms/vine. Grapes are hand sorted, hand harvested and hand plunged.

Tasting Notes: Finely perfumed, with rich youthful color, it is mouth filling and supple, with lovely depth of sweet ripe cherry and spice flavors.

Awards: 91 Points – PinotReport Jan. 2007
90 Points - Wine Enthusiast Dec. 2005, Editor's Choice
Silver Medal - 2005 Starwine International Wine Competition
Bronze – 2005 San Francisco International Wine Competition
Top Seven Pinot Noirs - New Zealand Magazine, June/July 2005
Silver Medal – 2003 Air New Zealand Wine Awards

