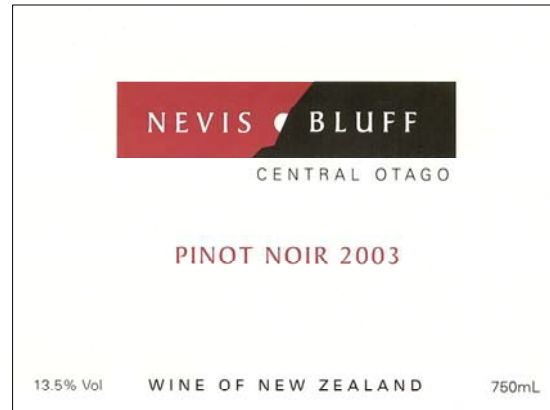


STATION IMPORTS

Importers of superior New Zealand wines



Nevis Bluff Pinot Noir 2003

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 11 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
Titratable Acidity 6 g/l
Alcohol 13.5%
Harvested Third week of April to the first week of May
Brix at Harvest 24 brix
Bottled March 2004

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: Shows stunning black cherry, blackcurrant and thyme aromatics. This is a rich, strongly textured wine, with a long lingering finish.

Reviews: "A big dense style of Pinot Noir; brambly, plummy aromas with a touch of liquorish and a drying, fairly tannic background. Fairly extracted with a core of dense fruit sweetness. Still young, but the long finish implies the wine will continue to improve." *Jane Skilton, MW and her team at Wine NZ magazine, Winter 2006*