



## Nevis Bluff Pinot Noir 2005

**Producer:** Nevis Bluff  
**Origin:** Gibbston and Cromwell Basin  
**Winemaker:** Dean Shaw, Central Otago Wine Company Ltd.

### Technical Information:

Clones	Predominantly clones 5, 667, 777, UCD5, UCD6
Vine Age	13 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
Titrateable Acidity	6.6 g/l
Alcohol	13%
Harvested	Third week of April to the first week of May
Brix at Harvest	24 brix
Bottled	February 2006

**Winemaking:** The grapes were cold soaked for 7-10 days, fermented with indigenous yeast for seven days and hand plunged four times a day, followed by 7-10 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 40% in new oak, before undergoing minimal fining and filtration before bottling.

**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:** Cranberry, spicy, redcurrant and thyme aromatics. A warm rich mouth feel with a soft elegant texture and a long finish.