



NEVIS  BLUFF

NEVIS BLUFF WINES · CENTRAL OTAGO · NEW ZEALAND

Nevis Bluff Pinot Noir 2006

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

Technical Information:

Clones	114, 115, 667, 777, Abel, UCD5, UCD6, 10/5
Vine Age	Combination of older vines from Gibbston region (14 years) and younger vines from the Pisa area in the Cromwell Basin.
Soil	Free draining loess of a depth of 400 mm, overlaid with schist & uncemented gravels
Rainfall	630 mm
Elevation	200m (Cromwell Basin); 330-380m (Gibbston) above sea level
Residual Sugar	0-1 g/l
Titrateable Acidity	6.2 g/l
PH	3.60
Alcohol	13.5%
Harvested	Early-mid April 2006 (Cromwell Basin); early May (Gibbston)
Brix at Harvest	24.2 (average)
Bottled	April 17, 2007

Winemaking: The grapes were cold soaked for 7-10 days (30% whole bunch), fermented for 7-10 days, 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 25% 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: Lifted spicy dried herb, cigar box and black currant aromatics. The wine displays a silky warm texture and soft, strong finish.

Awards: Gold, 2008 Air New Zealand Wine Awards
91 Editor's Choice, *Wine Enthusiast* Buying Guide, March 2009