



STATION IMPORTS
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Quartz Reef Pinot Noir 2008

Vineyard: Quartz Reef, Bendigo Estate, Central Otago
Winemaker: Rudi Bauer
Pinot Noir Clones: 10/5, 5, 115, 667, 777 & Abel
Vine Density: 5000-8000/hectare
Dates picked: March 27th-April 7th
Yields: 1.8 tonnes per acre
Wine analysis at bottling: pH 3.28; TA 7.8g/L; Brix 24.2; Alc 14.5%

Winemaker's Notes: The winemaking was very much in keeping with the traditional practices from the old world. The winemaker, Rudi Bauer, has combined these techniques, and his personal understanding, to create this wine. Each Pinot Noir clone was kept separate with 86% being de-stemmed in small batches between 2-6 tonnes with 4-7 days cold maceration. Hand plunged. Partly indigenous yeast fermentation peaked at 33-35 degrees Celcius. Post fermentation maceration over 6-9 days, depending on tannin structure, before being pressed into French oak, of which were 33% new, 40% 1 year old and 27% 2 years and older. The wine underwent malolactic fermentation in spring and received an egg white fining for settling before bottling in June 2009.

Tasting Notes: The Pinot Noir 2008 is intense and typical of our Bendigo Estate Vineyard- Concentrated with sweet blueberry spice of silky texture and muscular tannins. A deep bright red color with a bouquet of thyme and spiced wild berries. Flavors of chocolate and ripe dark cherry with round fine lasting sweet glazed tannins.

Cellaring potential: 5-8 years

Reviews/Scores: 88 points *Stephen Tanzer's International Wine Cellar* Sept/Oct 2010
91+ points *Robert Parker's The Wine Advocate* October 2010