



Shaky Bridge Pinot Noir 2003

- Winemaker:** David Grant (NZ); Consultant Winemaker Gerry Rowland (USA)
- Harvest Date:** Handpicked and sorted from April 23 until April 28, 2003
- Vineyards:** William Hill and Shaky Bridge, both in Alexandra, Central Otago, New Zealand
- Variety/Clone:** Clones 10/5, 5, 6, 114, 115, 667 and 777
- Wine Analysis:** Alcohol 13.9%, TA 5.7 g/l, pH 3.7
- Tasting Notes:** This wine displays aromas of dark berry, smoky oak and spice. Rich flavors of blackberries, faint coffee, subtle plum and creamy oak are complex with exceptional depth, followed by a long flavorful and spicy finish. It has ripe firm tannins that will soften with age allowing this wine to be cellared with confidence up to 6 years.
- Winemaker's Notes:** The Pinot Noir grapes were crushed into fermentation tanks and left to cold soak for 6-10 days. Warm fermentation temperatures around 33 degrees Celsius were encouraged using a selection of yeasts and hand plunged up to 4 times daily. Once primary fermentation was complete, wine was pressed and then racked to French oak barrels. The wine was aged on light lees in oak for 11 months then lightly filtered before bottling.
- Awards:**
- 91 Points, Pinot Report January 2007
 - 90 Points, Wine Enthusiast, December 2005
 - 92 Points, Anthony Dias Blue Review
 - Gold Star, 2005 Mondial du Pinot Noire, Switzerland
 - 4 Stars, Winestate Magazine, July/August 2005
 - 18½ Jancis Robinson MN "Very Charming" NZ Pinot Noirs, mainly 2003s
 - "Highly Recommended" – Huon Hooke, Sydney Morning Herald's "Good Living" section, April 1, 2005
 - 4 Stars Winestate Canterbury, Nelson, Central Otago July/Aug 2005 issue