



STATION IMPORTS
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Sleeping Dogs Pinot Noir 2007

Winemaker: Dean Shaw, Central Otago Wine Company

Viticulturist: Richard Williams

Notes by Roger Donaldson, Owner: Dean Shaw and Richard Williams collaborated to produce this year's elegant Pinot Noir. The wine tastes of spices and blackberries with aromas of blackcurrant and dried herbs. It is a finely textured wine with a soft lingering finish. The grapes for this vintage were hand-picked at the Blair Gunn Block, our family vineyard located on the Old Gibbston Road in Central Otago. This vintage is dedicated to my father, Frank Flair Donaldson (1917-2007).

Winemaker Notes: The Pinot clones used were Dijon 115, 114, 667, Davis UCDS and older Lincoln 10/5. The Pinot was picked into very distinct lots and fermented separately in 4 stainless steel open top fermenters. 20% of the grapes, after sorting, went to a whole bunch fermentation, done primarily for its contribution to both the aromatics and texture, giving roundness, density and tannin. The remaining 80% was destemmed and then each ferment had 7-10 days cold soak at 8-12 degrees Celsius. Indigenous yeast was used to ferment the wines to dryness. The wines were hand plunged 3 times a day and peaked at 34 degrees Celsius 7-10 days. Post maceration was 7-10 days at 20-25 degrees Celsius. The wines spent an average of 25 days on its skins to extract tannin, color and aromatics. Then gently drained and pressed to 225 liter French oak barriques of which 33% were new 3-year, air dried French oak. The wines rested and matured for 10 months, then blended before undergoing minimal fining and minimal filtration, then bottled without any further filtration.

Alcohol Content: 14%