

# COAL PIT



## WINEMAKER

- Lynn Horton

## VITICULTURIST

- Gary Crabbe

## GRAPE VARIETY

- 100% Pinot Noir, entirely sourced from our single vineyard.
  - Clones: 10/5, 777, 13, 5 115
- All on own roots.

## TECHNICAL INFORMATION

- Brix at Harvest: 24
- Residual Sugar: 1g/L
- Titratable Acidity: 5.6g/L
- p/h 3.5
- Alcohol: 13.5%

## SOIL

- North/north east sloping gravel terrace. – elevation 420-460 metres.
- Veneered by a silty loam of variable thickness.
- Underlying gravel is schist-dominated and weakly-weathered.
- Vines planted 1994.

## VINEYARD MANAGEMENT

- An excellent warm dry season with good fruit set and a long frost free hang time.
- Thinned to five tonnes per hectare.
- Moderate leaf plucking to reduce acidity.

## YIELD

- 5 tonnes per hectare – 3,300 litres per hectare.

## VINIFICATION

- 100% de-stemmed fruit.
- Inoculated and fermented with RB2 and Fermi rouge yeast.
- 40% New French oak.
- 100% malolactic fermentation.

## MATURING

- 12 months in French oak.

## TASTING

- Aroma of violets followed by Doris plum, dried herbs with a warm forest floor character.
- Balanced with a fine integrated tannin structure.

## ACCOMPANY

- Beef
- Lamb
- Duck
- Venison.
- Full bodied cheeses

## DRINK WITHIN

- Drinking well now.
- Cellar up to seven years.

## AWARDS

- Gold - Liquorland Top 100 2009
- Silver - Air New Zealand Wine Awards 2009
- ★★★★★ - Winestate, Michael Cooper 2009
- ★★★★★ - Bob Campbell MW 2010