



TASTING NOTES

Coal Pit "Tiwha" Pinot Noir 2006

Producer: Coal Pit Wine Limited
Origin: 121 Coal Pit Road, Gibbston, Central Otago, New Zealand
Winemaker: Carol Bunn
Viticulturist: Gary Crabbe

Technical Information

Growing Degree Days for the year (GDD): 921
Clones: 10/5, 777, 13, 5 115 All on own roots
Vine Age: 14 years
Soil: Vineyard is sited on a 5°North/North East sloping gravel terrace veneered by a silty loam of variable thickness. The underlying gravel is schist-dominated and weakly-weathered.
Rainfall: 684mm – May 2005 to April 2006. For the critical months from December 2005 to February 2006 average rainfall was 67.66 mm.
Elevation: 420-460° metres above sea level
Harvested: May 6th – 8th 2006
Brix at Harvest: 24
Residual Sugar: 0.15g/l
Titratable Acidity: 6.00g/l
Alcohol: 13.26%
Bottled: May 2007 Package: 12 x 750ml



Viticulture

All grapes used in this wine were from our single vineyard on the north facing slopes of Gibbston. A number of pruning methods were used including Scott Henry for 10 rows of 10/5 to reduce vigour.

Vinification/Wine Making

The winemaker used a 50/50 mix of wild and inoculated yeast ferment. The wine was then hand plunged and aged in 35% new oak.

Tasting Notes

2006 was an excellent vintage in Gibbston producing ripe vibrant fruit. This wine has a spicy, herbal bouquet intermingled with Black Doris plums, cherries and raspberries. It is a well structured wine, packed full of fruit with good tannin weight and structure. A great example of the 2006 Gibbston vintage.

Awards

- Silver in the Air New Zealand Awards
- Silver in the NZ International Awards
- Silver in the International Wine & Spirit Competition, London