



TASTING NOTES

Coal Pit "Tiwha" Pinot Noir 2007

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

Technical Information

Growing Degree Days for the year (GDD): 846
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: 699mm (May 2006-April 2007)
Elevation: 420-460° metres above sea level
Harvested: April/May 2007- Harvested by hand
Brix at Harvest: 24
Residual Sugar: <1
Titratable Acidity: 5.6
Alcohol: 13.1%
Bottled: March 2008
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

100% French oak was used (40% new). Fruit was hand plunged 3 times a day whilst in fermenters. All ferments were inoculated as was the malolactic fermentation which was carried out in spring. No fining was required.

Tasting Notes

The bouquet has lifted violet and herbal notes, mingled with dark fruit and forest floor aromas. The palette is warm with Doris plum fruit, soft spices and fine tannins. The wine is well integrated and well balanced.

Awards

- Gold Medal Liquorland Top 100 2008
- Blue-Gold Award, Sydney International Wine Competition 2009