



TASTING NOTES

Coal Pit "Tiwha" Pinot Noir 2008

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): 940

Clones: 10/5, 777, 13, 5 115 All on own roots

Vine Age: Planted 1994

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 2007-April 2008)

Elevation: 420-460 metres above sea level

Harvested: 2 May 2008

Brix at Harvest: 24

Residual Sugar: 1g/L

Titrateable Acidity: 5.6g/L

Alcohol: 13.5%

Bottled: 1 April 2009

Package: 12 x 750ml & 6 x 750ml



Viticulture

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

Vinification/Wine Making

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

Tasting Notes

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

Awards

- Gold Medal Liquorland Top 100 2009
- Silver Medal – Air New Zealand Wine Awards 2009