



2009 Paddy Borthwick Pinot Noir

Alcohol:14.2% PH:3.58 TA:6.4gms/l Residual Sugar: Dry Locality: Wairarapa.

Winemaking: Hand picked and fermented in open top fermenters in the new winery. Temperature controlled fermentation with a variety of yeasts, both natural and cultured, combined with strategic hand plunging to optimize the fruit and tannin balance. Following extended post ferment maceration on skins the wine was drained and pressed to barrel and allowed to age and mature in 40% new French oak barrels for 10 months. Selective barrel blending followed by minimal fining and filtration and bottled in April 2009.

Viticulture: This is the eleventh harvest of Pinot Noir from the vineyard. Frosty spring mornings, a beautiful December flowering and a ripening period of cool nights and warm days cumulated in a great growing season. A low yielding crop and attentive pampering throughout the growing season saw a selection of 8 clones (5,667,777,115,114,Abel,375,and 6) of Pinot Noir from various sites and soils in the vineyard hand picked in fantastic condition.

Tasting Notes: Traditional Burgundian techniques and minimal handling has produced a Pinot Noir with an intense bouquet of cherries and plums. Flavors of tobacco and spice complement a rich silky palate with a purity of fruit and finely integrated tannin structure. This wine displays the poetic characteristics of the fickle and gratifying variety Pinot Noir.