



BANNOCK BRAE ESTATE “GOLDFIELDS” PINOT NOIR

TASTING NOTES - 2007 Vintage

Our Goldfields Pinot noir 2007 shows all the expected characteristics of a premium Central Otago Pinot noir. In particular, the colour is a rich plummy red and the flavours are primarily of cherries, plum, and berries. Behind these primary flavours there is an interesting hint of herbs, mushroom, and even liquorice complementing its smooth mouthfeel. All this is integrated with just the right balance of acid; and tannins - partly from the grapes themselves, and also judicious use of French oak barrels. Approximately 26% of this wine was matured in new barrels, with the balance matured in one to three year old barrels.

Our “trade mark” seductive, silky texture, is again very apparent due to our ability to fully ripen our fruit without allowing sugar levels to become out of balance.

This wine was assessed of being of such superior quality, that the decision was made to bottle it with neither fining nor filtration. With the wine allowing us to do this, we avoided any chance of flavour reduction due to these clarifying processes.

The wine is produced from clones UCD5 & 6, and the Dijon clone 115 to give extra complexity. We expect this wine to develop further in the bottle for at least another 4-6 years.

The grapes were picked in mid April, 2006 in sound condition with no disease pressure at all. The average Brix of the fruit was 24.5. TA was approximately 6.3g/L with a pH of 3.25.. During fermentation the musts were punched down 3 – 4 times daily. Total maceration time was around 3 weeks. Then the wine was gently pressed in an air bag press to 1.2 bar, and racked into barrels. Through winter, the wine underwent malolactic fermentation. In February the wine was bottled. The wine maker is Matt Connell.