



BANNOCK BRAE ESTATE “GOLDFIELDS” PINOT NOIR

TASTING NOTES - 2008 Vintage

2008 was a difficult year for the NZ wine industry because berry size, and therefore bunch weight, was higher than expected. As a result, there was a potential problem of too much juice, and not enough flavour. In the vineyard we worked hard to control that with considerable success. The result is a wine that is more “Burgundian” in character than is normal for Central Otago Pinots. So, this wine is certainly complex, but the flavours are a little more subtle than usual. We expect it to be a spectacular wine!

Our Goldfields Pinot noir 2008 has flavours of cherries, plums, and berries. Behind these primary flavours there is an interesting hint of herbs, mushroom, and even liquorice complementing its velvety 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, 2008 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 3.3. During fermentation the musts were punched down 3 – 4 times daily. Total maceration time was 3 - 4 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.

Bannock Brae Estate Ltd is New Zealand’s most awarded single vineyard Pinot producer. This is based on Gold medals won in the four major NZ Wine competitions since 2002. As well, our wines have been awarded several Winestate 5 Stars, also several “Cuisine” magazine 5 star awards, including “Best NZ Pinot”.