



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

LOCHARBURN CENTRAL OTAGO PINOT NOIR 2010

Aromas of fresh, ripe dark berry and cherry fruits grow in intensity in the glass, revealing a mineral aspect. Ripe dark berry fruits with black and violetty florals and minerals unfold from a concentrated core, and are enhanced by good acidity. The structure is taut and provides a dry mouthfeel, but the building nuances of fruit flavours combine with attractive spice and oak notes on a long and sustained finish, promising more to be revealed.

VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. This includes early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enables us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

WINEMAKING

All fruit is hand harvested in temperatures less than 10°C and transferred to the winery where it is de-stemmed. Must is kept cold to inhibit the start of fermentation for 5-8 days, after which fermentation begins. Once fermentation is complete, the wine is racked to French oak barrels – 30% new with the balance two and three years old. Malolactic fermentation takes place while in the oak barrels and the wine is left to mature on its natural lees for 8 months before final blending and finishing.

TECHNICAL INFORMATION

Clones:	Clones 5, 777 & 667 - grafted
Vine Age:	9 years
Soil:	Sandy loam, light, free draining
Rainfall:	220-300 mm per year
Elevation:	260 metres above sea level
Harvested:	April 2010
Brix at Harvest:	24 - 26° Brix
Residual Sugar:	Less than 1 gram per litre
Titrateable Acidity:	7.0 grams per litre
Alcohol:	14%
Bottled:	March 2011
Package:	12 x 750 ml

