



Barrel Selection Pinot Noir 2009

Tasting notes:

This wine has flavours of black cherries, dark plums, and berries. Behind these primary flavours there is an interesting hint of herbs, spice, mushroom, leather, and even liquorice complementing its velvety mouth-feel. All this is integrated with just the right balance of acid and tannins - partly from the grapes themselves, and partly from the judicious use of French oak 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.

Winemaking notes:

The grapes were picked in mid April, 2009 in sound condition with no disease pressure at all. The average Brix of the fruit was 24.8.

During fermentation the musts were punched down 3 – 4 times daily. Total maceration time was 3 - 4 weeks.

The wine was gently pressed in an air bag press to 1.2 bar, and racked into barrels. Through late winter, the wine underwent malolactic fermentation.

In February the wine was bottled.

Approximately 35% of this wine was matured in new barrels, with the balance matured in one to three year old barrels.

This wine was assessed of being of such superior quality, that the decision was made to bottle it with neither fining nor filtration. This 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 7-10 years.

The wine maker is Jen Parr, awarded ‘Winemaker of the Year’ at the NZ International Wine Show 2012.

Technical data:

Alcohol:	14.3%
Residual sugar:	nil
pH	3.3
TA:	6.3g/L

Reviews/Awards:

Rich pinot noir ruby. Bouquet is sweetly floral and ripe, at the black cherry and darkest roses grading to boronia end of the floral spectrum for pinot noir. Palate is both plummy rich yet refreshingly black cherry too, with elegant oak shaping the rich round fruit attractively. A lovely example of the darkest style of Central Otago pinot noir, yet unequivocally varietal. Cellar 5 – 12 years.

18 1/2 + *** Geoff Kelly Wine reviews, November 2010**

Top vintages of this single-vineyard Bannockburn, Central Otago red are outstanding. Showing great potential, the 2009 was matured for 11 months in French oak casks, and bottled unfinned and unfiltered. A powerful wine (14.3 per cent), it is richly coloured, very savoury and complex, with deep, ripe cherry and spice flavours, a hint of dark chocolate, and good tannin support. Open 2013+

******* Michael Cooper, Buyer's Guide to NZ Wines 2011**

Built to last, this Bannockburn red is deeply coloured, with concentrated plum and toasty oak flavours, rich and savoury. Slightly chewy tannins, but finely textured and elegant.

******* Winestate Magazine (Canterbury & Otago) 2011**

Deeply coloured Bannockburn, Central Otago red showing real power through the palate. Beautifully rich cherry, plum and spice flavours, with oak complexity and good tannin backbone. Unfinned and unfiltered. Best 2013+

******* Michael Cooper, Winestate, Sept/Oct 2011**

Bright ruby red, intense sweet black cherry, raspberry and ripe red fruits, earth, cinnamon and toasty oak. Flavours of cherry compote expand on the palate and the tannins are silky. Good length and will age well up to 7 yrs. Drink with rare Angus beef.

Paul Tudgay, Queenstown Resort College, November 2011

Easily a 5 star wine. Very dense in colour, this is concentrated and complex. The flavours are dark berries, tar, spice and oak. The tannins are rich and grainy and there are crushed berries and herbs all the way through the finish. Get some.

******* TiZwine.com, September 2011**