



Brightwater
VINEYARDS
Lord Rutherford
2012
Nelson Pinot Noir



TASTING NOTES

Ruby red colour.

“A rich, elegant Pinot Noir with gorgeous aromas of dark cherry, berry fruit and a hint of violets. The palate shows ripeness, depth and complexity combining layers of cherry and savoury characters with fine ripe tannins which flow into a long seductive finish.”

WINEMAKING

The grapes for this wine were grown on our sustainably certified vineyard at the very low cropping rate of 3.3 tonnes per hectare. Fastidious shoot thinning, bunch thinning and hand leaf removal ensured that the berries had optimum exposure to the sun. The perfectly ripe Pinot Noir bunches were picked by hand on 4th April 2012.

In the winery the grapes were carefully taken off their stems and left cold to soak for 7 days before a natural fermentation started. Warm fermentation on the skins, in small fermenters, with careful cap plunging by hand, enabled us to extract optimum varietal colour and flavour.

The wine was aged in French oak barriques for 16 months prior to bottling in order to allow full integration between the ripe fruit flavours, tannins and oak, thus creating this elegant, softly textured Pinot Noir.

Gold Medal – Spiegelau International Wine Competition

5 Stars (93 points) – Sam Kim, Wine Writer

4.5 Stars - Cameron Douglas, Master Sommelier

4 Stars – Michael Cooper’s Guide to New Zealand Wines



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