



## 2010 PINOT NOIR

### **The 2010 Vintage.**

The 2009/2010 growing season was fantastic and very much welcomed after the stress of the previous year. A beautiful vintage with just the right amount of rain and sunshine, no disease pressure and everything went like clockwork, resulting in lovely small, ripe berries. A vintage of no excuses!

**Winemaker:** Richard McIntyre

**Viticulturist:** Hugh Robinson

### **Vinification & Analysis.**

Hand harvesting, 100% destemmed  
100% Wild local yeasts  
19 Days total on skins  
French oak maturation (in older oak)  
10 Months in wood with 1 racking  
Light egg white fining and no filtration  
Alcohol 14%

### **The Wine. RRP \$ 27.00**

Deep opaque ruby in colour with a vibrant nose of red and black cherries, cocoa, licorice and chinese five spice. On the palate the wine is crisp yet round with a silky mouthfeel. Tangy red and black berries combine with spicy notes, a firm structure and long on the finish.

Youthful and bright, this is a delicious wine to drink with chargrilled spicy quail or pigeon and will handle the rich, textural qualities of crispy pork belly as well as it would a simple plate of good charcuteries, tapas or a margarita pizza.