



Anchorage Pinot Noir 2007

Winemaking:

Nelson fruit was harvested at its analytical best then processed locally in Nelson. Fruit was put through a cold soaking before being fermented in a traditional manner, using open red fermenters. A variety of hand-plunging techniques was implemented during fermentation and a light post-soak was also carried out to integrate delicate tannins. The wine was then aged in a mixture of French and American oak barriques of varying years.

Tasting Notes:

A lighter, fruity style Pinot Noir with a deep luscious cherry colour. Fine-grained velvety tannins and a long, spicy, forest floor finish. The nose is strawberries, boysenberries and blackberries with a hint of violets while the palate includes mouth-filling berry flavours with hints of savouriness, pepper, spice and truffles. Subtle oak tantalizes the nose and palate.

Technical Analysis

Winemaker	Neil Todd
Grape Variety	Pinot Noir
Harvest Date	April 2007
Bottling Date	March 2008
Alcohol	13.7%
Total Acidity	6.3
pH	3.59
Residual Sugar	3.8 grms/litre



Wine that captures the land and the sea...

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