



2008 Anchorage Pinot Noir

Vineyard:

Fruit sourced from Anchorage's Bridge Vineyard at the mouth of the Motueka River is a mix of clones including 114, 115 and 667. Analytical ripeness came early in the season with bunch weights above average.

Winemaking:

Motueka fruit was processed just down the road at Torrent Bay Vintners'. Fruit was destemmed without crushing so that carbonic maceration could take place. A cold soak preceded traditional fermentation in open red fermenters. A variety of hand-plunging techniques was implemented during fermentation and a post-soak carried out to integrate delicate tannins. Ferment was followed by 12 months maturation in new and seasoned French and American barriques.

Description:

A small cropping from the Nelson sub-region of Motueka has produced this lighter, fruity style pinot noir with a deep luscious cherry colour, fine-grained velvety tannins. The nose is strawberries, boysenberries and blackberries with a hint of violets while the palate includes mouthfilling berry flavours with hints of savouriness, pepper, spice and truffles.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Pinot Noir
Harvest Date	1st April 2008, 10th April 2008
Bottling Date	27th February 2009
Alcohol	12.1%
Total Acidity	5.9g/L
pH	3.54
Residual Sugar	2.9g/L



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