ANCHORAGE

Pinot Noir 2010

Wine Makers Notes

The fruit was picked at peak maturity and gently de-stemmed without crushing so that carbonic maceration could take place. A cold soak preceded traditional fermentation in open red fermentors with the clones being kept separate to allow for the best expression of the fruit characteristics. A variety of hand-plunging techniques were implemented during fermentation and a post-soak carried out to integrate delicate tannins. Light use of oak has added an elegant complexity.

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.

Harvest was split with half the crop harvested early in the season with lighter bunch weights and the balance harvested late with riper fruit qualities.

Technical Details

Alcohol	13.5%
Residual Sugar	1.5 g/L
pH	3.4
Total Acidity	5.5 g/L

Tasting Notes

An elegant fruit-driven style, deep luscious cherry in colour. The nose is blackberries, boysenberries and plums with a hint of vanilla.

The palate includes subtle oak and mouth-filling berry flavours with hints of pepper, spice and truffles.

History

Anchorage Wines founding family, the Drummonds hold firm to their belief that the rich fertile soils surrounding the Motueka township, coupled with balmy sea breezes and some of New Zealand's consistently highest sunshine readings are the ideal climate in which to craft their aromatic wines. Grapes from their vineyards in the nearby Moutere add a further dimension to their range of classic aromatic varieties.

The first of the vines were planted in the spring of 2000 in rich river loam beside the mouth of the Motueka River. Vibrant, fertile river flats with loamy, sandy soils ensure vigorous growth with careful vineyard management in the Motueka and Riwaka vineyards while the heavier but no less fertile soils in the Moutere are coupled with incredibly hot temperatures, combine to produce a mouth-filling array of aromas and flavours in the resultant wines.