



2010 PINOT NOIR RESERVE

Wine Makers Notes

One parcel of handpicked fruit, from two different vineyards in the Tasman region of Nelson, were received into the winery showing brix of between 24 and 25 with a balanced analysis.

After two days of cooling the grapes were destemmed as separate parcels with no crushing accruing to achieve a high rate of carbonate maceration. A long pre-soak was carried out, then inoculation with a yeast strain which targets the Pinot Noir fruit components.

Only hand plunging was allowed with different techniques coming into play. After ferment a post-soak accrued for around two weeks for tannin, colour and taste refinement. The vats were drained and left to settle in tank before being racked to mainly French and some American barriques, a natural MLF happened reasonably quickly and a sulphur addition was made straight after. The wine spent 16 months in barrels with one racking after six months. The wine was then cold stabilized and cross flow filtered. No fining agents have been used.

Technical Details

Alcohol	14.0%
Residual Sugar	1.2 g/L
pH	3.40
Total Acidity	5.9 g/L

Tasting Notes

Aroma: Complex nose of smoky oak and leather with a back drop of dates and ripe tannin; an herbal comfrey finish.

Palate: Blackcurrants and raspberries harmonize, backed with a ripe Black Doris plum base. Oak flavours are well integrated adding complexity and style to the wine.

Finish: Pure with a rustic note. Smooth silky tannins override the rustic mouth feel and instil a balanced profile. The wine balances an Old World style with New Zealand's New World fruit components.

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.