

ANCHORAGE

FAMILY ESTATE

2012 Pinot Noir

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

The fruit was grown at our Bridge vineyard in Motueka and was picked on the 12th and 13th April 2012.

The alluvial soils of the former flood plains occupied by the Motueka and Riwaka River are highly regarded for their fertility and textural qualities.

Technical Details

Alcohol	12%
Residual Sugar	2.0 g/L
pH	3.65
Total Acidity	5.3 g/L

Tasting Notes

This elegantly styled Pinot Noir shows generous cherry and raspberry flavours on the nose. While the older barrels used to mature the wine have added subtle hints of spice and tobacco.

It has an intriguingly complex palate of red fruits; cherry, raspberry and red currants combined with an elegant tannin structure and a soft finish.

This Pinot Noir drinks nicely on its own, or accompanied by a platter of cold cuts or barbecued meat and has the potential to continue to please for another 3 years.

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.

