



# ANCHORAGE

FAMILY ESTATE

## *Pinot Noir 2013*

With a subtle oak influence, plum and berry flavours are at the forefront with notes of tobacco and chocolate giving this Pinot Noir a well-balanced structure. Soft tannins allow the dark plum flavours to shine on the palate.

### Winemaking

The crew had to get up early to pick the Dijon clone Pinot Noir grapes to preserve as much fruit flavour as possible. After a few days of cold soaking, yeast was added and each fermenter was hand plunged 3 times a day. Two weeks later the grapes were pressed and the wine left to settle, and start malolactic fermentation in tank.

The wine was transferred to barrels of various ages and sizes and left in oak until two weeks prior to bottling. A small portion of a different Pinot Noir clone was added to give the wine another fruit dimension.

### Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 2 April 2013  
Bottling Date: 30 August  
Cases Produced: 700 Cases  
Winemaker: Stefan Heinrich

Technical Details: 12% Alc  
2.9 g/L RS  
5.7 g/L TA

Try this wine at our tasting room,  
202 Umukuri Road, Brooklyn, Motueka.

[www.anchoragewines.co.nz](http://www.anchoragewines.co.nz)

