

Bannock Brae Estate 2003 Barrel Select Pinot noir

Colour is rich plummy red & flavours are primarily of cherries, plum, & berries

Location: Central Otago
Sub region: Bannockburn
Country: New Zealand
Latitude: 45° South
Owners: Catherine & Crawford Brown
Soils: Sandy, gravelly loess
Clones: 5, 6, & Dijon 115
Hand Harvest: April 2003
Fruit: Excellent
Tons Harvested: 32
Average per Acre: 1.9
Average °Brix: 24
Winemaking: 85% fruit destemmed, remainder added

as whole bunches. Musts punched down 3-4 times daily. Maceration 20 days
Yeasts: Pure culture
Barrel Aging: 35% new French Oak, balance 2 & 3 year old barrels
Malo-lactic Fermentation: 100%
Awards: Silver Medal Air New Zealand Wine Show
Bottle Aging: 6-7 years
Barrels Selected: 45
Cases Produced: 1100



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