Bannock Brae 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% fuit 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 vear 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

New Zealand food wines.com

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