

## **Bannock Brae 2003 Barrel Select Pinot noir**

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

<b>Location:</b> Central Otago	as whole bunches. Musts
Sub region: Bannockburn	punched down 3-4 times
Country: New Zealand	daily. Maceration 20 days
<b>Latitude:</b> 45° South	<b>Yeasts:</b> Pure culture
<b>Owners:</b> Catherine & Crawford Brown	<b>Barrel Aging:</b> 35% new French Oak, balance 2 & 3 year old barrels
<b>Soils:</b> Sandy, gravelly loess	<b>Malo-lactic Fermentation:</b> 100%
<b>Clones:</b> 5, 6, & Dijon 115	<b>Awards:</b> Silver Medal
<b>Hand Harvest:</b> April 2003	Air New Zealand Wine Show
<b>Fruit:</b> Excellent	<b>Bottle Aging:</b> 6-7 years
<b>Tons Harvested:</b> 32	<b>Barrels Selected:</b> 45
<b>Average per Acre:</b> 1.9	<b>Cases Produced:</b> 1100
<b>Average °Brix:</b> 24	
<b>Winemaking:</b> 85% fruit destemmed, remainder added	

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