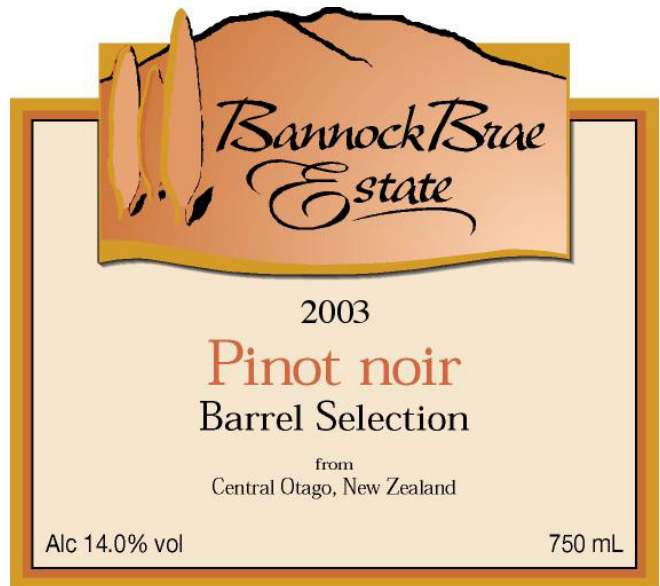


## ***Wine Profile***

The Bannock Brae Estate Barrel Selection Pinot noir 2003 is a worthy successor to the award winning “2002”. The colour is the same rich plummy red and the flavours are primarily of cherries, plum, and berries. Behind these primary flavours there is an interesting hint of herbs, mushroom, and even liquorice backgrounding the luscious, silky texture. All this is integrated with just the right balance of acid; and tannins - partly from the grapes themselves, and also judicious use of French oak barrels. Approximately 35% of this wine was matured in new barrels, with the balance matured in either one or two year old barrels. This wine is produced from clones 5, 6, and the Dijon clone 115 to give extra complexity. We expect this wine to develop further in the bottle for at least another 6-7 years.

## ***Vineyard & Winemaking Details***

The grapes were picked in late March, 2003 in sound condition with no disease pressure at all. The average °Brix of the fruit was 24.5. TA was approximately 8.2g/L with a pH of 3.25. On arrival at the winery, 85% of the fruit was destemmed, with the remainder added as whole bunches. During fermentation the musts were punched down 3 – 4 times daily. Total maceration time was 20 days. Then the wine was



gently pressed in an air bag press to 1.2 bar, and racked into barrels. Through winter, the wine underwent malolactic fermentation. The wine maker is Peter Bartle (of Olssen’s Garden Vineyard).

## ***Wine Analysis***

pH	3.48
% alc	13.85
Residual sugar	<1.0g/L
Total acidity	6.2g/L

## ***Awards***

In 2005, this wine was awarded a Silver medal in the Air New Zealand Wine Awards.

