

About the Wine

The Bannock Brae Estate Barrel Selection Pinot noir 2005 shows all the expected characteristics of a premium Central Otago Pinot noir. In particular, the colour is a 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 complementing its smooth mouth feel. 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.

Once again, this wine exhibits our “trade mark” seductive, silky texture, almost certainly due to our ability to fully ripen our fruit without allowing sugar levels to become out of balance.

Barrel Selection

It was obvious during the barrel selection process that this wine was of such superior quality, that the decision was made to neither fine nor filter it. So, we can truly say that the wine went straight from the barrel into the bottle! Both fining and filtration will always remove some flavour and body, but when the opportunity arises to forego these steps, we certainly take it!



The Vineyard

The 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 possibly another 8-10 years.

The grapes were picked in late March, 2005 in sound condition with no disease pressure at all. The average °Brix of the fruit was 24.5. TA was approximately 6.3g/L with a pH of 3.25.. During fermentation the musts were punched down 3 – 4 times daily. Total maceration time was around 18 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. In February, the wine was bottled. The wine maker is Matt Connell (of Olssen’s Garden Vineyard).

Awards

By early 2007, this wine has been awarded Gold – Air New Zealand Wine Awards; Gold – Royal Easter Wine Show; Cuisine 5 stars.

