



## 2004 Pinot Noir

### *Vineyards*

- Waipara & Canterbury are at latitude 43° south
- Briggs & Welham vineyards are in North Canterbury sited on gently undulating soils, free draining, alluvial silts & stones laid down from a river flood plain. Average vine age is 7–10 years, clones are a mixture of clone 10/5 & Lincoln University, NZ, selections
- The Rayner & McKenzie vineyards are near the winery in Waipara. Soils are heavier clay loams & terrain is gently undulating. Average vine age is 6 to 12 years, clones are mainly 10/5, 5 and 667

### *Wine Making*

- Harvested in mid-late April 2004
- Harvest Brix ranged from 21-25, higher Brix grapes are from the Waipara Vineyards
- Fermentation was in small vessels [1500L], 3 day cool soak, inoculated with yeast, fermentation varies from 4-6 days peaking at 32° C then allowed 7-10 days on skins
- Pressing was in a traditional Basket Press
- Cooperage is a mixture of French oak ranging in age from new to 6+ years, for about 12 months

### *Bottle Details*

1000 cases produced  
Alcohol 13.5% by volume  
Acid 5.0 gm/L  
Residual Sugar < 1 gm/L

### *Kym Rayner - Wine Maker's Comments*

- Approximately 50 % of the grapes are from two Waipara Vineyards, the Rayner's Home Block & McKenzie Weka Terraces Vineyard. Other 50% are from Briggs & Welham's North Canterbury Vineyards, 25 miles SW of Waipara
- Fermentation involved hand plunging to yield maximum colour, full flavour extraction & traditional basket pressing
- This Pinot Noir has a combination of sweet berry fruit & plums with a spicy savoury character from maturation in medium toast oak barriques
- The different vineyards each impart their own distinctive character. The Waipara Valley component gives body & extract, coming from heavier clay loam soils. Lighter, free-draining soils of North Canterbury vineyards give lifted fruit and elegance to the palate
- This wine is drinking beautifully now & will cellar with confidence for another 3-5 years. Excellent with Lamb, Beef, Venison, Salmon or full-flavoured pasta dishes
- Screw top closure will preserve fresh fruit flavours, allow for graceful ageing & reach its full potential with no bottle-to-bottle variation



Ron McFarland 720 233 5565 Ron@NewZealandFoodWines.com