

FRIZZELL 2011 CENTRAL OTAGO PINOT NOIR

WINEMAKERS NOTE

Ruby red in colour with flashes of purple and a vibrant nose of dark berries, coffee and spice. A full bodied pinot, showing flavours of black cherries, plums and thyme. The fine tannins and ripe fruit flavours layer with balanced oak to give a velvety mouth feel and long compelling finish. WINEMAKER – ROD MCDONALD.

VINTAGE SUMMARY

The most continental climate of New Zealand's regions, Central Otago enjoys hot days and cool nights. Although short, the growing season is extremely intense; hot summer days, low rainfall and dry shale based soils mean the vineyards are dependent on careful irrigation management.

VINIFICATION

Hand harvested, 100% de-stemmed with a high portion of whole berries in the ferment. The must was rested on skin for around 7 days cold soaking to maximize the colour intensity and stability. The grapes then started fermentation and were hand plunged several times per day while the temp rose to in excess of 30°C. This all helps to achieve the extraction and flavour profile we're after. After pressing, the wine was rested, maturing in oak until spring when malolactic fermentation was complete. The wine was then blended, lightly fined and filtered to bottle.

TECHNICAL DATA

REGION Central Otago VARIETY Pinot Noir

APPEARANCE Ruby red with flashes of purple

STYLE Flavours of black cherries, plums and thyme

PRODUCTION NO.S 6700 bottles CLOSURE Screw cap

SERVE Ambient

CELLARING 1-5 yrs

ALCOHOL 14% RS < 2.0

PH 3.2 TA 7.4 g/l

FRIZZELL
WINES

