



# GOLDWATER

2010 PINOT NOIR

---

WAIRAU VALLEY, MARLBOROUGH

## A NEW ZEALAND WINE PIONEER

From the distant silhouetted mountains behind us to the indigo blue ocean before us, the Marlborough countryside is world famous and undeniably romantic. Our home, the celebrated Wairau Valley, is a place of wistful beauty and extraordinary terroir. Our history is rich and colourful. Goldwater was founded in 1978, making us among the oldest wine producers in New Zealand. For more than three decades our talented viticultural and winemaking team has worked diligently to create wines that mirror the character and personality of our unique coastal region.

## OUR HOME - WAIRAU VALLEY

There is a windswept elegance to Marlborough's famed Wairau Valley. It is both the heart of the of the district and home to some of the country's most famous wines. The region takes its name from the Wairau River, which flows from the alpine ranges in the west to the ocean at Cloudy Bay. Wines from the Wairau Valley are rich, elegant, generous and concentrated. Goldwater's wines are considered by many aficionados to be among the finest of the appellation.

## OUR VINEYARDS - GREAT SOILS, MILD CLIMATE & SUSTAINABLE FARMING

Our growing season in the Wairau Valley is defined by moderate temperatures, chilly nights and little rainfall. The combination of low-fertility soils and a cool climate naturally restricts yields and intensifies the fruit flavours in our wines. We practice sustainable viticultural methods to ensure the long-term viability of our land and to capture the authenticity of our region. All of our vineyards are carefully managed with a focus on quality rather than quantity.

## OUR WINEMAKING - PRESERVING THE FLAVOURS OF THE LAND

We gently harvest during the cool morning hours to retain the bright, pristine characteristics of the grapes. With the fruit arriving at our winery possessing such extraordinary flavours and textures, our primary task is to preserve and enhance those elements. Gentle crushing, cold fermentations, and non-oxidative winemaking techniques translate to precise, vivid, dynamic aromatics.

Our Pinot Noir shows the influence of our unique climate and complex soils. After harvesting, we use traditional plunging techniques during fermentation to ensure vibrant colour and fine tannins. The wine is then aged in a mix of new and one-year old French oak barriques for a minimum of nine months. The aromas and flavours are packed with raspberries, black cherries and spice. The palate is rich, round, elegant and graceful.

---

COMPOSITION: 100% Pinot Noir

AVA: Wairau Valley, Marlborough

ALCOHOL: 14.0%

AGING: 35% in new and 1-year-old French oak barriques for 9 months

pH: 3.55

TA: 5.8