

# FRIZZELL KA MATE

## CENTRAL OTAGO

### PINOT NOIR 2010

#### WINEMAKERS NOTE

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

#### VINIFICATION

Hand harvested and with a high portion of whole berries in the ferment to maximize floral aromatics and primary fruit flavours on the palate. The must was rested on skin for around a week cold soaking to ensure 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.

#### VINEYARD DESCRIPTION

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.

#### TECHNICAL DATA

**REGION**  
Central Otago

**VARIETY**  
Pinot Noir

**APPEARANCE**  
Ruby red with flashes of purple

**STYLE**  
Black cherries and plums

**CLOSURE**  
Screwcap

**SERVE**  
Ambient

**CELLARING**  
1-7 yrs

**ALCOHOL**  
14%



**FRIZZELL**  
WINES