

REDWOOD PASS

2010

PINOT NOIR

MARLBOROUGH, NEW ZEALAND

VINTAGE 2010

Spring was cooler than normal, but we eventually settled in to typical Marlborough weather patterns of dry, warm days and cool nights - perfect for fruit ripening and flavour development. The months of November through April were slightly warmer and drier than average. The settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times in order to capture the bright Marlborough flavours.

VINEYARDS

Fruit for our 2010 vintage was harvested from select, low-yielding Wairau Valley vineyards. We use sustainable farming methods and strive to minimise or eliminate any activity that is either wasteful or harmful to the environment.

WINEMAKING

To preserve the flavours and textures of our fruit, we use gentle crushing, cold fermentations and non-oxidative winemaking techniques. For our Pinot Noir, we use traditional plunging techniques during fermentation to retain vibrant colour and tannins.

WINE

Vibrant red and black cherry fruit aromas follow up on the palate and lead to a soft tannin finish.

TECHNICAL DATA

Composition:

100% Pinot Noir

Region:

Marlborough, New Zealand

Alcohol: 13.5%

pH: 3.64

TA: 5.8

RS: 0.5

