



2006 SV MARLBOROUGH PINOT NOIR 'GIBSONS RUN'

Winemakers Notes

This is our first SV Marlborough Pinot Noir and we couldn't have picked a better vintage to start off with. We have sourced the fruit from a north-facing vineyard at the mouth of the Waihopai Valley. This vineyard sits on a raised triangle of land that is flanked to the west by Gibsons Creek. We harvested the fruit in a number of passes and selected the two finest parcels to craft this wine. We used very traditional, gentle Burgundian techniques in the winery to ensure that all of the vibrancy of the fruit was captured for you to enjoy. The wine spent about a year in oak and was undisturbed (apart from topping) during this time. Once assembled, we gave the wine a gentle egg white fining.

Analysis

Alc 13 % Acid 5.7 g/L Res Sugar 3g/L pH 3.69

Tasting Notes

Colour: Deeply coloured for a Pinot Noir, this wine has a deep red/purple core and a red rim.
Bouquet: Black cherries, Black Doris plums, hints of tamarillo and a lovely background of subtle oak.
Palate: Full bodied for Pinot, with firm, yet fine-grained tannins and masses of sweet fruit in the mid palate.

Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

Food Matches

This fruit driven red wine is a great match with salads, pasta, fish, duck and simple lamb dishes

Suggested wine list description

Sweet, black cherry and doris plum fruit with hints of tamarillo. Full bodied with subtle oak character.

Awards

5 STARS - 93-95Pts - Wine Orbit review, Sam Kim, Dec 2007

"The youthful nose displays ripe dark cherries and sweet herbs with a touch of spice. It's full and dense on the palate revealing good weight and smooth texture. The balance is excellent with fine tannins providing a good structure to this appealing wine. The wine is well focused and should develop nicely".

SILVER Medal - Bragato Wine Awards 2007