



## 2008 SV CENTRAL OTAGO PINOT NOIR 'RAZORBACK'

### Winemakers Notes

Hand harvested fruit from a terrace at the northern end of Lowburn, on the western side of Lake Dunstan has been used to craft our 2008 SV Central Otago Pinot Noir. The fruit was chilled and transported to Auckland for vinification. We have used very gentle and traditional Burgundian techniques to make this wine and this allows the quality of the fruit to shine through. The wine spent a year in French oak ( $\frac{1}{3}$  new) and it was undisturbed during this time (apart from topping). Once assembled, the wine received a gentle filtration and was bottled.

### Analysis

**Alc** 13.5 %      **Acid** 6.0 g/L      **Res Sugar** 4g/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:** High toned floral notes, red 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 develop for a number of years.

### Food Matches

### Independent reviewer's comments

"Very nicely spined style, fleshy and generous in the fruit department. Lots of cherry flavours, a beaut young wine with plenty in front of it as it develops. Best with red meats or spicy foods, a wine which will open up very well from now for three years." (Sept 2009) PS

### Suggested wine list description

### Awards

**Four ½ Stars** – Wine Orbit December 2009

**Silver Medal** – Royal Easter Show Wine Awards 2010

**Silver Medal** – 15<sup>th</sup> Berlin Wine Trophy 2011