



Central Otago Pinot Noir 2005

Here we are looking at the newly bottled 2005 vintage. 2005 was a fantastic year for us. Lovely warm weather to deliver nice fruit characters and good development of tannins. Lets take a look at what you are about to experience.

Beginning with the aromas - nice bright red raspberry, cranberry fruit tones, luscious ripe cherries, also mineralality and spices going off to white pepper with a little bit of brown cloves and cocoa powder. Looking to the pallet now, immediately we have a lot of big dark luscious cherries, with the flavor progressing across the pallet, to leave a good mid pallet. This is a full bodied Pinot Noir which is what I like to make. Finishing in the end of the pallet with a little bit of dark chocolate and a very nice finish. Maybe a little bit of tariness in the finish as well.

We find that the bright fruit tones are a production of the yeast. It is the yeast that takes what's in the fruit and transforms it into the aromas we smell. The unique part of the mineralality and the spicy tones that we see with the wine, is coming from the very different soils we grow the vines on. We get the concentrations and flavor here in Alexandra, where we are on a very shallow sand and gravel base with pebbles underneath. We tend to get a lot of mineral tones from this and these concentrations are passed to the wine.

One of the things I also find that I enjoy about making Pinot Noir is trying to get a good sized and also fully colored Pinot. When we look at the Pinot we see a really pretty dark color to it.

Pinots can have many different expressions. They can be lighter colored, more floral and not quite as fickle in the body and then they can also be bigger darker and fuller bodied. With the two types there are the more floral ones you usually can drink a little bit earlier and it doesn't have the aging capabilities as the more fuller bodied one. The full bodied one will go really well with venison and lamb and actually one of my favorite dishes is having New Zealand lamb with wild thyme that grows around here in the vineyard. Thyme itself puts out a lot of unique characteristics in that it has an oil in it. On a hot day as you walk through the vineyard you can smell the oil up off the plants. You cannot help but wonder if that attributes to some of the savory characteristics that we see in Drumsara Pinot Noir.

Gerry Rowland, Napa Valley, Ca, USA:
Winemaker : from a Winemaking lineage since 1537

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Born of glacial ice and rock

Some 400,000 years ago the Clutha River, laden with sediments from huge glaciers in the back country, deposited outwash gravels near Clyde. Subsequent extremes of climate, such as strong sand-laden winds that lashed Central Otago, blasted and sculpted these rocks to produce ventifacts (wind shaped and polished boulders).

Today the Drumsara Vineyard is sited on these ancient outwash gravels and the vines seek out the elements in the sediments carved from the land by these ancient glaciers and rivers. Over 400,000 years in the making now captured to the vessel for your 100% pure pleasure.

Drumsara Pinot Noir 2005

Drumsara's distinctive hand crafted Central Otago Pinot Noir displays characters of cherries with spicy bright berry flavour and a punctuation of white pepper. Recommended Cellaring 2006 – 2010. This wine is sealed with a screwcap to ensure optimum quality.

www.drumsara.com

Email: wines@drumsara.com

Produced and Bottled by:

Drumsara Wines Ltd, Hillview Rd,
Alexandra Central Otago, New Zealand

Contains approx 7.7 standard drinks.
Contains Preservative 220.

Fish & Milk products may have been
used to purify this wine, in accordance
with traditional winemaking
techniques. Trace elements may remain.

Wine of New Zealand, Central Otago

13% Alc/vol

L0406

750ml

Central Otago Pinot Noir 2005

Vineyard Designation: 100% Drumsara Vineyard

Harvest Composition: Brix: 22.8 & 24.1
pH: 3.4

Wine Making: Batch Number: L0406

Clones: Pinot Noir Clone 5

Harvested: ~ 2.57 ton/hectare

Wine Composition: Acid: 6.1 g/l

Alcohol: 13.0% by Vol.

Yeast: Selected Burgundy Yeasts

Time on Skins: Cold maceration 5 days, 16 days total
on skins

Fermentation: Lot A & B:100% crushed, Pump over

Cooperage: 100% French oak; 30% new, 70% 1-2
years old

Clarification: Lightly fined

Tartrates & Sediments: This wine has followed traditional winemaking techniques and has been minimally handled. It is possible that natural tartrate crystals (ice diamonds) may salt out during storage at cooler temperatures. We assure you these tartrates and sediments are completely natural and are harmless if consumed. Decanting is a desirable option to be considered.

Winemakers Notes:

You will experience... nice bright red raspberry, cranberry fruit tones, luscious ripe cherries, also mineralality and spices going off to white pepper with a little bit of brown cloves and cocoa powder.

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Batch L0406 Accolades: Bronze Medal Winner - 2006 Bragato Wine Awards - New Zealand



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