



Vineyard Premium Selection
Central Otago Pinot Noir 2006

Viticulture

Fruit was harvested from the Drumsara vineyard on Hillview Road, Alexandra. The 2006 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The use of organic "compost tea" for fertilizing ensures we are actively pursuing natural methods for vine growth.

Winemaking

Hand harvested fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural overnight cooling. The whole bunches enter the de-stemmer / crusher that is adjusted to allow for 50% of the berries to be crushed to release the juice and the remaining 50% to remain whole. This slows down the fermentation process to enable better extracts and colour.

The juice and whole berries enter the fermentation tanks at less than 8 deg C. This slow and gentle soaking process commences for 5-8 days and allows the extracts and colour to release from the skins into the juice. After 5-8 days the juice is permitted to warm up and at this point yeasts are introduced. This is known as primary fermentation where all the sugars begin to turn into alcohol. We have allowed 12 days for this process to occur. We proceed to post fermentation maceration in order to extract tannins and to give structure to the wine. The length of maceration depends on the daily tasting when it starts to extract some bitterness before it is pressed off. This maceration might be between 3-8 days. Total time on the skins was 20-22 days. The juice is pressed off and transferred into French oak barrels.

Secondary fermentation takes place in the barrel with bacteria naturally reducing the juice acid levels. For our coooperation we have selected 100% French oak, 30% new, 70% 1-2 years old.

In March after 11 ½ months in the barrel, the juice is lightly filtered and fined if needed. At this point it is made cold stable to precipitate the harmless tartrate crystals out before bottling. We ride a delicate balance between aggressively trying to remove all the tartrates and gently removing most of them. We have elected the gentler approach, which retains the best flavors. You may find some tartrates remain in your bottle – we refer to them as "ice diamonds" and they are perfectly natural and enjoyable to taste.

Characteristics

Drumsara's distinctive hand crafted Central Otago Pinot Noir is a rich and silky wine that displays wonderful cherry and strawberry notes. Appealing leathery type savory aromas are also evident. The regional signature comes through giving a punctuation of white pepper.

Food matching

A great mid-weighted wine, that will partner especially well with pasta and meaty fish dishes.

Try accompanying with some of these following:

- Rag pasta with braised fennel, smoky Italian sausage and roast tomato sauce
- Monkfish roasted in pancetta with pinot noir gravy
- Soy marinade Salmon baked with ginger rice, accompanied with jasmine rice
- Forest mushroom, duck comfit and soft herb risotto
- Beetroot, goats cheese, Turkish fig and rocket leaf salad



Vineyard Designation: 100% Drumsara Vineyard
Clones: Pinot Noir Clone 5 77%, B777 9%, 115 9%, AJ clone 6%
Harvest dates: 15th April 2006
Harvesting: 100% hand harvested
Harvested: ~ 5.778 ton/hectare
Harvest Composition: Brix: 24.6, 23.7, 23.2
Crushing: 50% whole, 50% crushed
Extraction: 619 litres per tonne
Time on Skins: Cold maceration 5 days, 22 days total on skins
Fermentation: 12 days open-top fermentation, hand Plunged. whole berry pump over
Yeast: Aussmanhausen
Cooperage: 100% French oak; Cadas, Damy, Saury
Clarification: No fining required

Alcohol: 13.4% by Vol.
Total alcoholic Strength (%v/v): 13.4
Total Dry Extract (g/L): 31.8
Titrateable Acidity (as Tartaric Acid) (g/L): 5.4
Citric Acidity (as Citric acid) (g/L): 0.11
Sulphur Dioxide (Total) (mg/L): 100
Sorbic Acid (mg/L): <10
Residual Sugars (g/L): <1

pH: 3.74
Wine Making ~ Batch Number: L0307
Cellaring recommended: 2007 – 2011 **Bottle Seal:** Screwcap