



Single Vineyard Premium Selection

Central Otago Pinot Noir 2008 – Ventifacts Block

Viticulture

Fruit was harvested from the Drumsara vineyard on Hillview Road, Alexandra. The 2008 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 continued use of organic “compost tea” for fertilizing ensures we are actively pursuing natural methods for vine growth.

Winemaking

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. 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 cooperage 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

A soft, supple wine that displays notable cherry and plum elements. Definite savoury notes of cinnamon and clove and distinct pepperness is evident. A mid-weighted wine, that will develop further with cellaring. This Pinot will partner well with pasta dishes and barbecue meals.

Food Matching

Try serving with some of these meal suggestions:

Lasagne of aubergine, courgettes, feta & eggplant, roast tomato sauce. Penne with ratatouille, olives, smoked cheddar and spicy sausage. Barbecued quail, pickled beetroot, onion jam, soft polenta. Grilled butterfly lamb leg steaks, tabbouleh, homemade bbq sauce. Blue Cod fillet roasted in pancetta with beetroot puree and spinach. Grilled Salmon steaks with soy ginger, accompanied by fragrant rice.



2008 Drumsara Central Otago Pinot Noir

Vineyard Designation: 100% Drumsara Vineyard

Clones: Pinot Noir Clone 5 52%, B667 12%, B777 17%, 115 6%

Harvest dates: 20th April 2008

Harvesting: 100% hand harvested

Harvested: ~ 4.29 ton/hectare

Harvest Composition: Brix: 23.8

pH: 3.6

Total Acidity: 6.3 g/L

Crushing: 50% whole, 50% crushed

Extraction: 714 litres per tonne

Time on Skins: Cold maceration 5 days, 24 days total on skins

Fermentation: 10 days open-top fermentation, hand

Plunged. whole berry pump over

Yeast: AMH/RC212

Cooperage: 100% French oak; Cadas, Damy, Saury

Clarification: No fining required

Alcohol: 13.2% by Vol.

Total alcoholic Strength (%v/v): 13.2

Total Dry Extract (g/L): 29.2

Titrateable Acidity (as Tartaric Acid) (g/L): 5.3

Citric Acidity (as Citric acid) (g/L): <0.02

Sulphur Dioxide (Total) (mg/L): 85

Sorbic Acid (mg/L): <10

Residual Sugars (g/L): <1

Wine Making ~ Batch Number: L0409

Cellaring recommended: 2009 – 2013 **Bottle Seal:** Screwcap

ACCOLADES:

Sydney International Wine Competition 2010 – Gold Medallion Highly Commended ~Judged with food

San Francisco Wine Competition 2009 – Silver Medal

New Zealand International Wine Show 2009 – Silver Medal

International Wine & Spirit Competition (UK) 2009 – Silver Medal

Japan Wine Challenge 2009 – Bronze Medal

Hong Kong International Wine & Spirit Competition 2009 – Bronze Medal

International Wine Competition (UK) 2010 – Bronze Medal

NZ International Wine Show 2010 – Bronze Medal

Air New Zealand Wine Awards 2010 – Bronze Medal

Michael Cooper's Buyers Guide 2010 (4 ½ stars)

Cuisine Magazine Nov 2010 (4 Stars)

Cameron Douglas MS (4.5 Stars)

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