

# 2005 TERRAVIN HILLSIDE RESERVE PINOT NOIR

## INTRODUCTION

Founded in 1999, TerraVin is a boutique Marlborough winery with a dedicated focus on growing and making exceptional hillside Pinot Noir and Sauvignon Blanc. Terra being Latin for Earth, the name reflects a deep emphasis on terroir.

Under the guidance of pioneering viticulturist Mike Eaton, TerraVin draws fruit from three densely planted sites stretching across the revered Southern Valleys of Marlborough. These hillside vineyards are afforded their true expression through low yields, gentle handling and intuitive winemaking.

## FRUIT SOURCE

**Eaton Family Vineyard, Omaka Valley, Southern Valleys**  
North facing hillside; 100mm topsoil covers a layered glacially deposited series of stones, sands and clay-bound minerals.

It is the complex layers of soils and the cooler evening temperatures that give optimal growing conditions for a more complex and intense Pinot Noir with purity, freshness and balance.

Planted in 1999  
Clones UCD5, UCD6, B667, B777, B115, B114

## VINE DENSITY & CANOPY MANAGEMENT

5000 plants per Hectare.  
Guyot pruning with vertical shoot position canopy management.  
Hand pruning, leaf plucking, shoot thinning and crop thinning are practiced.

## TASTING NOTES

This Pinot is showing a medium to dark garnet colour, intense and deep for its age. The nose dominated by dark berries and undergrowth notes. The palate is structured and muscular, with a good concentration and intense perfumed flavours. The tannins are soft, the length is long and savoury.  
At peak, will drink well over the next 2 years (August 2012).



## VINTAGE

A very low yielding vintage due to a very cool spring flowering period followed by a cool early summer. Yields were low but by January we were 10 days behind so crops were further reduced by 50% in order to achieve optimal phenolic ripeness.

Hand harvested into 10kg bins  
Harvested between 23rd March and 4th April  
Brix 24.2° - 25°  
4 tons per hectare

100% Pinot Noir  
13.6% alcohol by volume

## WINEMAKING

Fruit was gently de-stemmed and started fermentation naturally with indigenous yeasts after a 5 to 7 day ambient soak.  
Aged in barrel for 18 months.  
French oak; Damy, Rousseau, Tonnellerie de Mercurey and Taransaud  
Bottled; unfinned and unfiltered on 20<sup>th</sup> September 2006

## CONTACT

Subscribe at [www.terravin.co.nz](http://www.terravin.co.nz)

TerraVin Wines, 65 Dillons Point Road, Blenheim

Email: [pinot@terravin.co.nz](mailto:pinot@terravin.co.nz)