

2009 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 winemaker Gordon Ritchie's intuitive approach.

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.

Cowley Vineyard, Ben Morven, Southern Valleys

North facing hillside; soils also overlaying clay bound gravels.

The grapes for the Hillside Reserve Pinot Noir typically come from the centre of the slopes, where the unique confluence of soils and aspect create a highly expressive 'sweet spot' on the site.

Planted in 1999 and 2000.

Clones UCD5, B667, B777, Abel

VINE DENSITY & CANOPY MANAGEMENT

5000 and 2200 plants per Hectare.

Guyot pruning with vertical shoot position canopy management.

Hand pruning, leaf plucking, shoot thinning and crop thinning are practised.

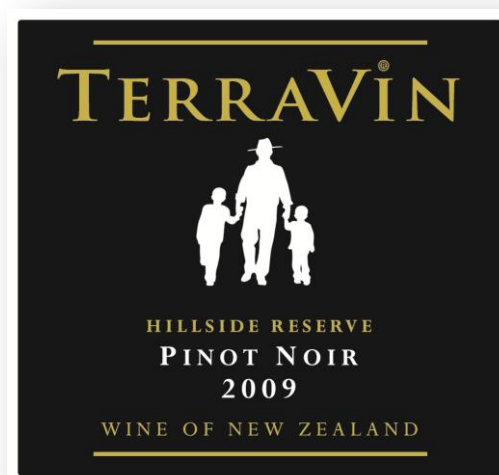
REVIEWS

Michael Cooper's Buyer's Guide to NZ Wines 2012

★★★★★

Bob Campbell M.W., BobsWineReviews.com, July 2011
91/100

'Weighty wine with concentrated plum and raspberry flavours together with a solid seasoning of spicy oak. Ripe and richly textured wine that promotes the benefit of hillside planting.'



VINTAGE

A beautiful vintage. A good spring followed by a summer long warm where vines were in perfect balance. Late February rains meant careful monitoring of vines and fruit in the days before harvest and a careful select hand harvest to ensure perfectly clean and healthy fruit.

Hand harvested into 10kg bins

Harvested between 17th March – 3rd April 2009

Brix 24.1° - 24.7°

Yield 5 - 6 tons per hectare

100% Pinot Noir

13.5% alcohol by volume

WINEMAKING

Fruit was gently de-stemmed and started fermentation naturally with indigenous yeast.

Aged in barrel for 18 months.

French oak; Damy, Rousseau, Taransaud, Tonnellerie de Mercurey

Bottled; unfiltered and unfiltered on 6th October 2010

CONTACT

Subscribe at www.terravin.co.nz

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