

2010 TERRAVIN 'COWLEY VINEYARD' 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*.

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 Gordon Ritchie's intuitive approach.

FRUIT SOURCE

Cowley Vineyard, Southern Wairau Valley

The Cowley Vineyard is tucked into the lower slopes of the southern hills of Marlborough's Wairau Valley. TerraVin sources grapes from two north-facing hillside blocks on the property which feature a diverse range of soils laid down during periods of glacial activity. The vineyard was planted by the Cowley family in 1998 and is sustainably managed with the use of under vine weeding to eliminate the use of herbicides and pesticides.

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

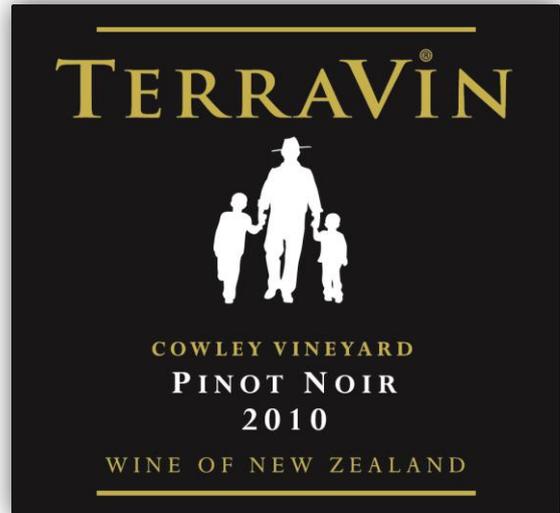
VINE DENSITY & CANOPY MANAGEMENT

2,200 plants per Hectare. Guyot pruning with vertical shoot position canopy management.

The vines were shoot-thinned in late spring then hand-leaf plucked in mid January before being fruit-thinned to a maximum of 1 bunch per shoot.

REVIEWS

'Medium ruby-purple colored, the 2010 Cowley Vineyard Pinot Noir offers notes of red cherries and black raspberries with an undercurrent of Ceylon tea, roses and tree moss. Medium bodied, it gives a good amount of red berry flavors in the mouth with ripe tannins, refreshing acidity and a long finish. Drink it now to 2015+.' – Lisa Perotti-Brown MW, Wine Advocate; rating: 91/100



VINTAGE

A moderate to low yielding vintage due to a cooler flowering period. A long summer with intermittent rainfall set the vineyard up for a fabulous vintage, particularly for Pinot Noir and Chardonnay. The season finished with a long, cool and dry autumn with lovely natural balance of pH and acidity.

Hand harvested into 10kg bins
Harvested on 27th March 2010
Brix: 23.5°
Yield: 6 Tonnes per hectare
Clone: UCDS

100% Pinot Noir
13.4% alcohol by volume
TA: 5.3 g/L
pH: 3.55 g/L

WINEMAKING

Fruit was gently de-stemmed and started fermentation naturally with indigenous yeasts after a 5 to 7 days ambient soak.

Aged in barrel for 11 months.

French oak; Damy, Tonnellerie de Mercurey

Bottled; unfinned and unfiltered on 9th March 2011

CONTACT

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