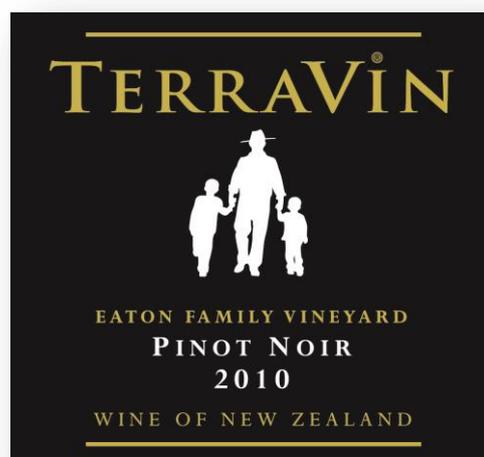


# 2010 TERRAVIN 'EATON FAMILY VINEYARD' PINOT NOIR

## 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

**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 this site optimal growing conditions for a more complex and intense Pinot Noir with purity, freshness and balance.

Planted in 1999  
Clones 667, 777

## VINE DENSITY & CANOPY MANAGEMENT

5,000 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.

## TASTING NOTES

This single vineyard Pinot Noir has a bright colour with a dark cherry red hue. Aromatic, floral and complex nose. Eaton Vineyard typical notes of raspberry. The palate is dry with forest undergrowth flavours. Medium bodied with full but fine tannins. A very elegant and lithe wine with a long and persistent length. Drink now to 2017, will be at peak 2013 to 15. (August 2012)

## 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 23rd March  
Brix 23.5°  
6 tons per hectare

100% Pinot Noir  
13.6% alcohol by volume  
TA: 5.7 g/L  
pH: 3.49 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 9<sup>th</sup> March 2011

## CONTACT

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