

2010 TERRAVIN HILLSIDE RESERVE PINOT NOIR

INTRODUCTION

Founded in 1999, TerraVin is a boutique Marlborough winery with a dedicated focus on growing and making world class 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 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, UCD6, B667, B777, B115, B114

VINE DENSITY & CANOPY MANAGEMENT

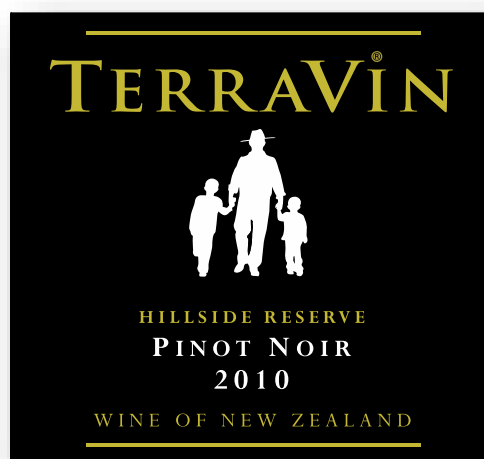
5,000 and 2,200 plants per Hectare.

Guyot pruning with vertical shoot position canopy management.

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

TASTING NOTES

This Pinot has a dark red cherry colour. The nose is bright, brambly with boysenberry and wild fruit notes. The palate is soft, big and attractive with full tannins and quite an austere texture which will evolve to a more velvety structure as the wine ages. Very good balance, long and mineral length. Drink from 2014 (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. A long cool autumn delivered Pinot Noir with exceptional balance in pH and acidity.

Hand harvested into 10kg bins

Harvested between 23rd March and 1st April

Brix 23.2°

6 tons per hectare

100% Pinot Noir

13.36% alcohol by volume

WINEMAKING

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

Aged in barrel for 18 months. French oak; Damy, Rousseau, Tonnellerie de Mercurey. 28% new oak

Bottled; unfinned and unfiltered on 30th November 2011

CONTACT

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