

2010 TERRAVIN 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.

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

VINE DENSITY & CANOPY MANAGEMENT

2200 to 5000 plants per Hectare. Guyot pruning with vertical shoot position canopy management.

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

TASTING NOTE

This Pinot is showing a bright red cherry colour. The nose is very pretty and attractive showing evolution, with some nice fruit and spice notes. It is dry, medium bodied and savoury with soft and gentle texture and tannins. A very good food wine!

Drink now to 2014. At its peak (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 24th and 29th March

Brix 24.1°-24.7°

6 tons per hectare, 32 HL/Hectare

100% Pinot Noir

13.5% alcohol by volume | TA: 5.4 g/L | pH: 3.55 g/L

WINEMAKING

Fruit was gently de-stemmed and fermented with indigenous yeasts before being aged in barrel for 11 months.

French oak; Damy and Tonnellerie de Mercurey, Remond Bottled; unfinned and unfiltered on 9th March 2011

CONTACT

Subscribe at www.terravin.co.nz

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