

2011 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

TerraVin Hillside Vineyard, Southern Wither Hills

North West facing hillside; light top-soil overlays clay-bound gravel which is overlaid by ancient wind-blown sea silts.

Cowley Vineyard, Ben Morven, Southern Valleys

North facing hillside; loess and clay over old Greywacke rock.

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.

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, B115, B114

VINTAGE

A moderate to low yielding vintage due to a cooler flowering period. A classic Marlborough 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 17th March to 12th April.
- 6 tons per hectare
- 100% Pinot Noir
- 13.8% alcohol by volume

VINE AND 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.

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 14 to 18 months. French oak; Damy, Rousseau, Tonnellerie de Mercurey. 28% new oak.

Bottled; unfinned and unfiltered on 6th December 2012

TASTING NOTES

The medium-bodied 2011 TerraVin Hillside Reserve Pinot Noir fills the palate with maturing red fruit and earthy layers that are supported with a grainy tannin backbone and a long finish.

This has a full, solid and densely concentrated bouquet of ripe, dark red berry fruits and dark plums, along with complexing notes of spicy oak, and savoury violet florals.