

2011 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.

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.

Calrossie Vineyard, Southern Wither Hills
North West facing hillside; light top-soil overlays clay-bound gravel which is overlaid by ancient wind-blown sea silts.

It is these complex layers from these 3 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 NOTES

This Pinot has a bright medium ruby red colour. Elegant and poised nose with undergrowth, savoury and cherry notes. It is dry, with a balanced and fresh acidity, medium body and fine grain tannins. Ripe yet fresh it has nice spicy notes, long length with lots of character and purity. Drink now to 2015. (August 2012).

VINTAGE

A moderate yielding vintage with a good flowering that was backed up by a classic Marlborough summer. The smaller berries ensured good concentration and the warmth ensured nice balance of acid, PH and lower alcohols.

Hand harvested into 10kg bins
Harvested between 17th March and 4th April
Brix 22.4°-23.9°
6 tons per hectare, 32 HL/Hectare

100% Pinot Noir
13.0% alcohol by volume | TA: 5.4 g/L | pH: 3.41 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; unfined and unfiltered on 16th March 2012

CONTACT

Subscribe at www.terravin.co.nz

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