



2012 TERRAVIN PINOT NOIR

INTRODUCTION

At the heart of TerraVin is a dedication to growing and making exceptional Pinot Noir and Sauvignon Blanc from grapes grown on superbly situated hillside vineyards. Terra being Latin for Earth, the name reflects a deep emphasis on terroir.

TerraVin draws fruit from three close-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 (70%)
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.

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.

VINTAGE

Restricted flowering and fruit-set due to cool spring and the coldest summer in many years resulted in very low yields. Fortunately from late March, we enjoyed a classic Marlborough 'Indian Summer' which allowed the smaller

berries and lower bunch numbers to ripen evenly and resulted in excellent concentration of flavour and balance. The wine quality from this year is fantastic, it is just a shame there is less of it.

Hand harvested into 10kg bins

Harvested between 3rd April and 1st May

Brix 22.3°-23.2°

6 tons per hectare, 32 HL/Hectare

100% Pinot Noir

13.0% alcohol by volume | TA: 6.2 g/L | pH: 3.72 g/L

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.

WINEMAKING

Fruit was gently de-stemmed and fermented with indigenous yeasts before being aged in barrel for 11 months including indigenous MLF, prior to blending and tank ageing for a further 5 months.

French oak; Damy, Tonnellerie de Mercurey and Remond

Bottled; unfinned and unfiltered on 20th November 2013

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 2017. (August 2012).