



MOUNT RILEY
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY PINOT NOIR 2007

WINEMAKERS NOTES:

The Pinot Noir grapes for this wine were sourced from Marlborough and Nelson. A spectrum of clones (including UCD 5 and 6, 10/5 and Dijon clones 115, 118, 375 and 777) were used to add complexity. Conditions were unsettled during flowering in the 2007 growing year resulting in incomplete berry set. Warm weather was experienced post flowering and continued up until harvest. These conditions resulted in low yields but fruit with excellent flavour intensity. The wine was fermented on skins and aged for six months in barrique, 90% of these barriques were French in origin and 10% American.

TASTING NOTES:

<i>Colour</i>	Mid-red with violet hues.
<i>Bouquet</i>	Ripe strawberry and cherry flavours are complimented by light violet aromas and a hint of pepper.
<i>Palate</i>	Rich berry fruit and plum characters. A fresh, approachable wine with fine balance and structure.
<i>Drink</i>	Drinking well now and up to 2011. Great as an aperitif or with chicken, game, red meat and pasta.

OTHER INFORMATION

Grape varieties: 100% Pinot Noir
Origin: Marlborough, NZ
Alcohol: 13.0%
RS: 3.5g/l
TA: 5.5g/l
Bottle Barcode: 9419663017996
Carton Barcode: 19419663017993
Closure: Screwcap
Availability: Widely available in NZ.
Exported to Australia, Canada, China, Denmark, Germany, Greece, Hong Kong, Japan, Singapore, Malaysia and the UK.

