

MOUNT RILEY PINOT NOIR 2009

WINEMAKERS NOTES:

The grapes that went into this wine were sourced from Marlborough and Nelson. Weather at both bud burst and fruit set was ideal in the 2009 growing year resulting in large potential crops. High rainfall in February resulted in the need to reduce crop and expose fruit to reduce disease pressure and resulted in light, intense crops. From March right through to the end of our harvest at Mount Riley, Mother Nature was kind to us - we had virtually no rain and were able to pick when flavour was at its peak and sugars and acidity in the grapes were perfectly balanced. Grapes were then cold soaked, fermented on skins and aged for nine months in barrel.

TASTING NOTES:

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| <i>Colour</i> | Mid-red with garnet and ruby hues. |
| <i>Bouquet</i> | An intensely aromatic wine with red berry and cherry aromas are at the forefront supported by subtle spicy, earthy aromas. |
| <i>Palate</i> | An approachable, elegant wine with soft tannins, delicious ripe red fruit flavours and concentration. |
| <i>Drink</i> | Drinking well now and up to 2013. Great as an aperitif or with chicken, game, red meat and pasta. |

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%; RS: g/l
Bottle Barcode: 9419663017996
Availability: Widely available in NZ & Overseas.

