

SEVENTEEN VALLEY PINOT NOIR 2010

WINEMAKERS NOTES:

The grapes from which this wine was made were grown on two of Mount Riley's premium vineyards – our Seventeen Valley vineyard in the coastal Southern Valleys, and our Waihopai Vineyard. Both have soil types comprising silt or clay over gravel loams. The Seventeen Valley site produces wines of dark fruits, opulence and concentration, whilst the Waihopai site offers a brighter fruit spectrum and wines of structure and texture. From clones 5, 777 and 115 the wines blended create what we consider to be the finest attributes Pinot Noir has to offer.

The late heat in the 2010 growing season along with settled weather conditions allowed us to pick fruit at full physiological ripeness in perfect condition.

Grapes were hand picked, cold soaked and fermented on skins using indigenous yeast from Mount Riley's winery and vineyard. The wine was then aged for ten months in a mixture of new and seasoned French barrels.

TASTING NOTES:

<i>Colour</i>	Deep crimson with garnet and ruby hues.
<i>Bouquet</i>	Aromas of black cherries, red fruits and florals. Secondary characters of dried herbs, earthiness and toasted spices add complexity.
<i>Palate</i>	Concentrated and complex flavours. Richly textured with sweet fruits enveloping a structure of fine tannins and balanced acidity.
<i>Drink</i>	Drinking well now and up to 2020. Match with game, red meat and rich, robust vegetable based dishes.

