



*“The day ripe with possibility
- summer calls – gather friends,
family, a cork flies and laughter bubbles
over into the day”*

- A POEM FOR SUMMERHOUSE BY JENNY
BORNHOLDT

Pinot Noir Central Otago 2017

Our wines come from unique and inspiring vineyard sites across the various sub-regions of New Zealand. Hidden jewels, remote back breaking vineyards helping us write the next chapter in New Zealand's wine story. Our wines are an obvious reflection of the variety, region and vineyards and show lovely fruit purity and concentration.

COOL CLIMATE VITICULTURE & WINEMAKING

Our Pinot Noir fruit was carefully harvested in the cool of the night to help preserve the fresh flavours from the vineyard. Upon arrival at the winery the fruit is cold soaked for three to five days to extract the desired flavours, tannins and colour. Fermentation followed, in small open top tanks, using a selection of yeasts. The wine cap was plunged two to three times a day to extract colour and tannins from the skins. Select parcels were then allowed to macerate for an additional two to five days, further extracting colour and flavours after fermentation. After gently pressing the wine off skins, the wine underwent malolactic fermentation to soften the palate. Once pressed, the wine was matured in a combination of French and Hungarian Oak.

WINEMAKERS TASTING NOTE

Underlying savoury oak notes complement the ripe dark cherry & plum aromas. The palate is full of fresh dark fruits and spicy oak. Medium-bodied and softly textured, with a mourish acidity.

CELLARING

Drinking well in it's youth this wine will reward further careful cellaring 3-5 years

SUGGESTED FOOD PAIRING

Grilled Pork Loin Chops, Chicken Provençal or a Roasted Vegetable Salad.



pH 3.67 R/S 2.8 Alc. 13.5% T/A 5.9 g/L

Sub-regions: Central Otago - Alexandra
Harvest date(s): 29th April to the 4th May 2017
Harvest brix: 23.1 – 23.6°Brix