



## 2006 Valli Waitaki Vineyard Pinot Noir

Total Production: 250 cases  
Harvest Date: 29 April & 7 May 2006  
Bottling Date: 23 March 2007

### VITICULTURE

Vine Clone: UCD 5, 115  
Vineyard Location: Grants Road and Dr.'s Creek vineyards, Kurow, North Otago  
Climate: wet in 2006  
Vines planted:  
Soils: Limestone based soil spread through river gravels  
Elevation:  
Rainfall: 350 mls  
GDD: 970  
Yield: n/a as were young vines with low production  
Brix: 23.0

### WINEMAKING

Fermentation: 18% whole bunch/72% de-stemmed; peak fermentation temperature 29 deg C;  
40% new oak, 40% one year, 20% two year; post fermentation maceration time: 8 days  
Alcohol: 12.5%  
pH: 3.36  
TA: 8.8 g/l  
Fining: none  
Filtering: coarse (through 4 micron filter)

### TASTING NOTES

Nose: Very open and perfumed aromatics, raspberry fruit with dusty/earthy herb notes in the background  
Palate: Waitaki Pinot Noirs are not about impact or density, they are "lightness of being." This wine has clear acidity which keeps the wine light on the palate but delivers great length, carrying raspberry fruit flavours and minerality on for what seems like forever.

### AWARDS AND REVIEWS

**91 Points, Stephen Tanzer, RO Imports, Sep/Oct 07:** "Good full red. Slightly high-toned, perfumed aromas of cherry, cinnamon and mace, with hints of exotic spices. Suave on entry, then sappy and silky, with a fine-grained texture, subtle flavours of raspberry, spices and minerals, and a very long, smooth finish. This pinot has a delicacy and weightlessness that come from limestone-rich soils."