



## Huia Pinot Noir 2010

**Harvest Date:** 23rd to 28th March

**Residual Sugar:** 1.5g/l

**TA:** 5.7g/l

**pH:** 3.58

**Alcohol:** 13.6%

### **Background:**

The 2010 Pinot Noir is sourced from our two Pinot Noir vineyards. The Home vineyard, planted in 1995, is grown on river-run shingle to very stony alluvial silts in the Rapaura sub region. The remainder of the Pinot Noir is grown on the upper terraces of the Brancott Valley in free draining clay loam and stone soils.

### **Winemaking:**

A sunny and warm growing season ripened the grapes and these were hand-picked from the 23rd to the 28th March. Once de-stemmed and crushed into tank for ferment the grapes soaked in their juice. After five days we inoculate d for fermentation. Once racked and pressed off the grape skins the wine matures in French oak for eleven months before being bottled.

### **Tasting Note:**

On the nose the wine shows spice, violets, vanilla and dark cherry. The palate is rich and full with plum and dark cherry alongside hints of smoke, spice and savoury notes. The French oak imparts a gentle vanilla pod flavour and the silky but firm grape tannins are well integrated. The wine has great balance, length and structure and will age well.

### **Food Matches:**

Huia Pinot Noir is delicious with: chargrilled and grilled teriyaki salmon, rabbit stews, roasted lamb shanks, rare beef, pork roast and figs, wild mushroom risotto, mature cheddars, mature brie and other soft cheeses.

