

Haythornthwaite

2009 Petit Pinot Noir

Variety:	Pinot Noir 100%
Region:	Martinborough, NZ
Style:	Dry.
Vintage:	<p>The 2009 vintage gave what 2008 did not. A cool Spring and a very warm Summer. Autumn played havoc with rain mid April. Fortunately this Pinot had already been picked in superb condition and was safely fermenting.</p>
Vineyard:	Single vineyard
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was crushed and de-stemmed to vat with pectic enzymes added to aid juice extraction and clarification.</p> <p>A selected yeast culture was used to ferment the must. Ferment temperature range 8⁰ C to 33⁰ C to ensure maximum extraction of colour, aroma and flavour compounds. The vats was plunged 4 times a day for 12 days before the new wine was sieved off to tank and the skins then basket/ membrane pressed. Following gross lees settling the wines were racked to barrel for MLF to take place. The oak used was 100% new French Oak.</p> <p>Post MLF adjustments followed then cool storage for 5 months in the barrels then blended and racked back into a stainless steel tank to await bottling. The wine was not fined or filtered prior to bottling.</p>
Appearance:	Clean, bright deep red with purple rim at bottling.
Aroma:	Complex dark cherry and plum aromas with hints of chocolate. Warm slightly earthy notes add secondary characters to the youthful nose. Nuances of oak vanillins will show when the wine is warm. Not intended to be over done!

Palate: A fine balance of fruit and oak tannins finish the abundant depth of fruit flavour. The concentration of flavours this year was very satisfying. Time alone will allow the wine to reach its full potential.

Cellaring: Five to seven years cool cellaring will make this a truly elegant wine.

Serving: Best presented at 16⁰C to 20⁰C for overall enjoyment.

Food Accompaniments: Start with beef, lamb or venison dishes then progress to pork and other game meat dishes as the wine ages.

Technical Points:

Harvest date: 10th April, 2009

Bottled: 3rd March 2010

Winemaker: Christopher Buring

Brix at Harvest: 25.2⁰ brix

Alcohol: 13.5% (13.7% actual)

Standard Drinks: approx 8.1 standard drinks

Contains Sulphites

Residual Sugar: Dry

Titrateable Acidity: 6.15g/l

pH: 3.52

Packaging: 12x750ml bottles, Traditional punted Burgundy, Antique green. Cork finish, Diam Cork.

Vinted and bottled at Oak House – WSMP and SWNZ accredited