



Tasting Notes: 2004 Pinot Noir

Color: Bright ruby

Aroma: Attractive aromas of cherries, currants and plums. Lifted floral notes also appear integrated with savory mushroom and toasty oak characters.

Palate: A medium bodied pinot noir with a softfull palate, well balanced acidity and flavors that linger. Cherry notes dominate the palate and are supported by hints of plum and red currant. A mixture of new and old French oak offers rich savoury notes on the palate with a full lingering finish.

Aging Potential: This wine is drinking beautifully now and patient cellaring will be rewarded during the next 3-4 years

Wine Making: Sourced from the immaculately tended, low cropping Riversleigh Estate vineyard in the Conders Bend region of Marlborough, hand picked fruit at optimum ripeness was carefully transported to the winery for de-stemming and must chilling to small open top stainless steel fermenters. Each batch of fruit was cold soaked for 45 days to help extract maximum flavor and to enhance color stability. A mixture of indigenous and cultured yeasts were employed to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to six times daily. At dryness the wine was pressed to tank and then racked off gross lees to a mixture of new (30%) and used French oak. The wine was inoculated for Malolactic fermentation and was aged for 10 months on lees before being blended, stabilized, lightly egg white fined and then prepared for bottling.

<u>Analyses At Harvest:</u>	Date	Brix	Clones
	March 30 th	23	115 / 667 / 777 (Dijon)

Analyses at Bottling:

Alcohol	TA	pH	Free SO₂	Total SO₂
13.4%	6.1 g/L	3.53	24mg/L	49 mg/L