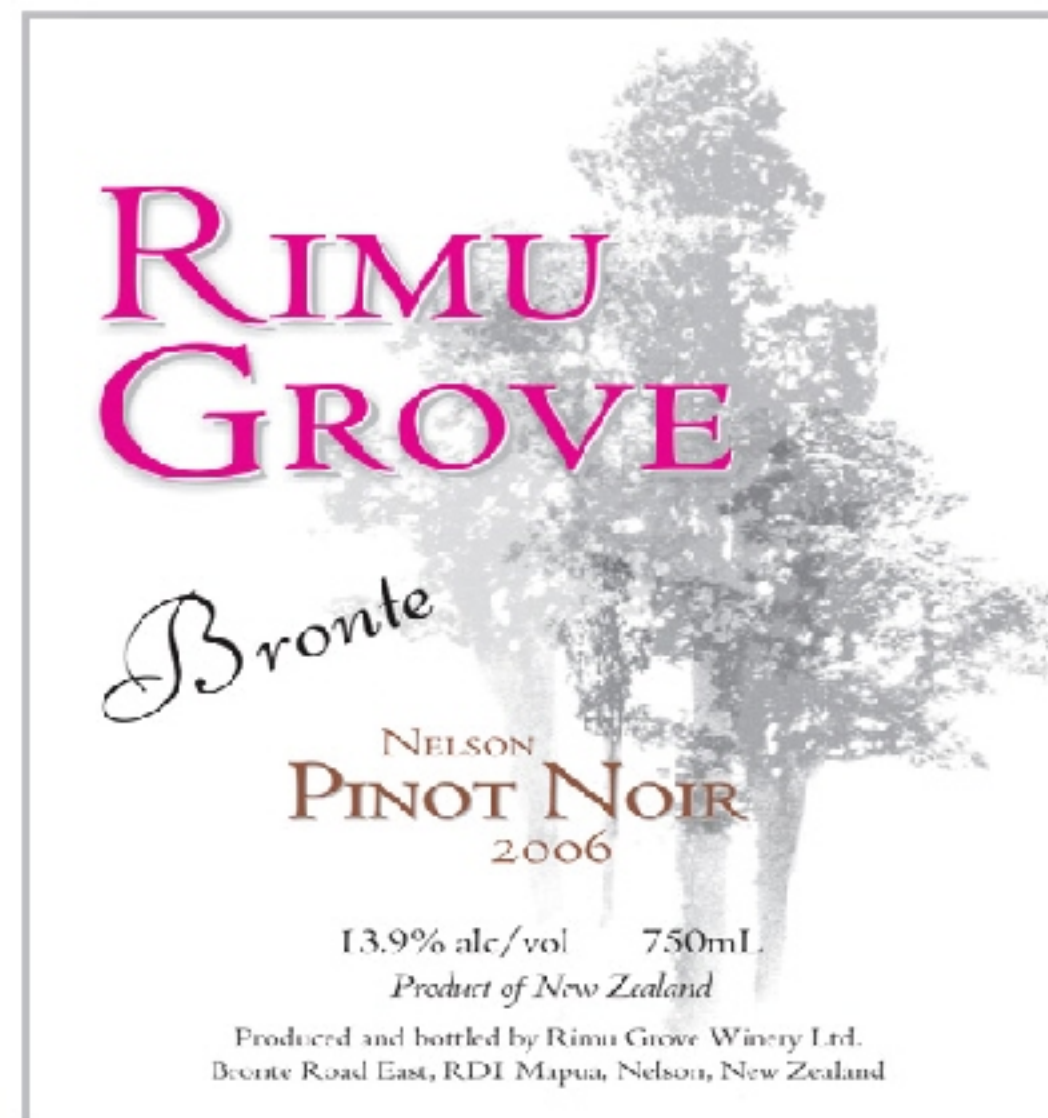


TWI

TURNER WINE IMPORTS



Winemaker's Notes

Harvest date:	30 March – 27 April 2006
Sugars at harvest:	24.2 – 26.2 Brix
Bottling date:	23 March 2007
Cases produced:	836
Alcohol:	13.9%
pH:	3.7
T/A:	6.7 gm/litre

100% fruit from the Rimu Grove Estate Vineyard.
Mix of seven clones: 10/5, UCD 5 & 6, 114, 115, 667, 777.
Barrel-aged in French oak for 11 months (20% new oak).

Grapes were picked by hand and cold-soaked for 5 days.
Wine was fermented in small open-top fermentation vats and
hand-plunged 3 times daily.

Tasting Notes:

Sweet ripe red fruit (blackberries and bing cherries), brambly, showing hints of floral aromas (roses and violets). Fresh and lively with concentrated sweet ripe fruity flavours.
Well-integrated oak finished with fine-grained tannins that linger on the palate.

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