

# TWR

TE WHARE RA



MARLBOROUGH



## 2010 MARLBOROUGH PINOT NOIR

All winemakers are a bit nuts about Pinot Noir because it is challenging to grow and to make and very unforgiving of mistakes. We love the flavour spectrum of Pinot Noir from our small part of Marlborough - red fruits to black and from complex, savoury notes to spice and back again. Our site has an ability to give us vibrant fruit on the palate combined with ripe, supple, silky tannins with great structure and length. This wine is a blend of the eight different clones on our TWR vineyard. Year after year as the vines mature we are seeing an increasing depth and complexity in the wines.

The 2010 growing season was one out of the textbook; warm with great weather and very even ripening and the resultant wines have great concentration and balance. We started picking in the last week in March and the harvest was one of the best ever with no weather or disease pressure.

*Winemaking:* This Pinot Noir exhibits fragrant notes of ripe strawberry, and cherry with hints of spice and some complex savoury undertones. The finely textured, silky tannins combine with vibrant flavours of ripe strawberries and omega plums. The palate carries onto more savoury and complex flavours and finishes with a lingering persistence of fruit, fine tannin and well integrated oak. Bottled un-fined and with minimal filtration.

*Wine:* All fruit for this wine was hand-picked and hand-sorted. Destemmed without crushing to 1 tonne open fermenters, hand plunged up to 4 times daily and each clone fermented separately. Some parcels 10% whole bunch. Majority inoculated with selected yeasts, small portion wild ferment. Cold soak for 6-7 days, 7 day ferment, 7-8 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. In oak for 12 months - all French oak, various different coopers, 30% new, balance in older oak.

### *Technical Data:*

<b>Fruit Source:</b>	TWR home block
<b>Variety:</b>	Pinot Noir - clones I13, I14, I15, 667, 777, 10-5, Abel, Clone 5
<b>Harvest Date:</b>	30th and 31st March 2010
<b>Residual Sugar:</b>	Dry
<b>Production:</b>	219 cases
<b>Cellaring Potential:</b>	3-5 years

Alc 14.3% vol      pH 3.60      TA 5.3g/L



EST. 1979

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