



Super Nanny Tasting Notes

2012 Pinot Noir

Grapes

Pinot Noir

District of origin of grapes

Bannockburn, Central Otago, New Zealand

Vinification

Handpicked fruit was sorted to ensure only the best quality fruit was received. It was then de-stemmed and transferred by gravity to small open top fermenters with 12-15% whole bunches included. The must was cold soaked for seven days before being allowed to warm and ferment naturally. Ferments lasted up to seven days, with the cap plunged four times daily at the peak of ferment. Following ferment, individual batches remained on skins with gentle maceration for an additional eighteen days to enhance tannin structure before being gently pressed, settled for 48 hours and run to barrel.

Oak maturation

15 months maturation in barrel. 40% new French oak barriques, remainder in 1-4 year old French oak barriques. Mix of coopers, forests and toasts used.

Analysis

Alcohol 14.3%

pH 3.73

Acid 5.3 g/L

Sugar: Dry

Colour

Garnet with youthful purple hues on the rim.

Nose

Powerful and seductive, with layered aromas of blueberry and boysenberry fruits, cola, spice, damp earth, dried herbs and violets.

Palate

The palate is rich and mouth filling, with up front fruit sweetness balanced by a fine juicy acidity. Notes of dark berry fruits, exotic spice and toast fill the mid palate framed by fine chalky tannins before finishing with lingering suggestions of earth and mushrooms.

Food Match

Slow roasted goat shoulder.