



# Nanny Goat Vineyard Tasting Notes

## 2012 Pinot Noir

### Grapes

Pinot Noir

### District of origin of grapes

Central Otago, New Zealand

### Vinification

Hand Harvested and cold soaked for 5 days prior to ferment. Predominantly inoculated ferment with a small percentage of wild ferment. Fermented for an average of 7 days with the cap plunged up to three times daily at peak of ferment. 5 to 10 days on skins post ferment. Gently pressed, settled for 48 hours before being run to barrel.

### Oak maturation

10 months maturation in barrel. 30% new French oak barriques, remainder in 1-4 year old French oak barriques. Mix of coopers, forests and toasts used.

### Analysis

Alcohol 13.5%

pH 3.69

Acid 6.0 g/L

Sugar: Dry

### Colour

Bright garnet.

### Nose

Primary aromas of dark berry fruit, spice and leather overlaying intriguing notes of dried thyme, bramble and violets.

### Palate

The moderately weighted palate offers rich dark fruits, bramble and a subtle oak char. Silken tannins fill the mid palate combining with a mouth watering acidity to give a long satisfying finish.

### Food Match

Pan seared Hare fillets with sauteed field mushrooms.

### Winemakers comments

Close to perfect growing conditions during the 2011/12 growing season provided us with pristine fruit translating into a wine with fantastic intensity and balance.