



# Super Nanny Tasting Notes

## 2013 Pinot Noir

### Grapes

Pinot Noir

### District of origin of grapes

Bannockburn, Central Otago, New Zealand

### Vinification

Hand picked 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 to complete a natural Malolactic fermentation.

Bottled with only coarse filtration - a harmless sediment may form.

### Oak maturation

14 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 3.68

Acid 5.9 g/L

Sugar: Dry

### Colour

Garnet.

### Nose

Powerful and seductive, with layered aromas of dark berry fruits, exotic spice, leather and delicate floral notes.

### Palate

The mid-weight palate shows an abundance of plums and cherries on the entry, joined by suggestions of leather, spice and a subtle oak char on the mid palate. Fine tannins and juicy acidity combine to give a long clean finish.

### Food Match

Will pair well with duck, venison & other gamey red meats.