

Alexandra Wine Company

Davishon Pinot Noir 2011



ALEXANDRA WINE COMPANY

The Davishon Vineyard is situated on the terrace above the Clutha River between Alexandra and Clyde in Central Otago. Grapes have been growing here for 130 years. Jean Desire Ferauds produced the first grapes in Central Otago here in the 1860's. He could see that the hot summer days and relatively cool nights would produce world class wines. Soils are free draining river gravels and the summer/autumn rainfall is very low. The philosophy of viticulturist and winemaker is low volume/high quality "to produce the best Pinot Noir possible!"

The label shows a gold stylised Central Otago schist rock (made famous in scenes from the Lord of Rings) depicting the dry harsh environments and the history of gold in the valleys and mountains of the region.

WINEMAKING NOTES

Davishon Vineyard is trellised on a Geneva double curtain and spur pruned to 10 shoots per metre. It is extensively thinned to 6 tonnes per hectare and harvested by hand. Each clone of fruit was harvested separately and kept separate at all stages of vinification. The fruit was harvested on 1 April 2011 (clone 5) and 2 & 3 April 2011 (clones 115, 5 & 10/5) and destemmed into 3 x 4T stainless steel tanks to undergo a period of cold soak, before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French Oak barriques for approximately 9 months, of which 36% was new oak.

WINE ANALYSIS

Brix 24

Alcohol 13%

pH 3.62

Total Acidity 5.69g/L

Harvest Date 1st, 2nd and 3rd April 2011

Bottling Date 5.03.12

TASTING NOTES

Purple, with purple hues. Attractive aromas of cherry and plums with spicy oak and dried herbs on the nose. Rich and concentrated on the palate with plums, dried herbs and leather. A medium bodied wine with rounded, chalky tannins and a lingering mineral finish.

PURE GOLD - Air New Zealand Wine Competition 2013

BLUE GOLD - Sydney International Wine Competition 2014