



# OMAKA SPRINGS ESTATES

FALVEYS *Single* VINEYARD  
PINOT NOIR

2011

## History

OmaKa Springs Estates is the sole producer of estate wines and olive oil in the OmaKa Valley of Marlborough. All of our grapes and olives are grown on our 180 acre estate located in the very heart of the valley and all of our wine is created on-site by Winemaker, Ian Marchant.

"OmaKa" is a Maori word which translates to "where the springs flow." Here in the valley, there are mineral-rich natural springs that meander through our vineyards, feeding the soils, and ultimately imparting a distinct signature nuance of minerality in all our wines.

## Terroir

The OmaKa Valley is a relatively flat area made up of free-draining, lighter soils and a mix of stones with some clay. The Southern Valleys benefit from diurnal temperature variations, meaning that the area experiences warm, sunny days in contrast to very cool nights. This variation has the effect of producing high acid and high sugar content as the grapes' exposure to sunlight increases the ripening qualities while the sudden drop in temperature at night preserves the balance of natural acids in the grape.

## Tasting Note

Our Falveys Single Vineyard Pinot Noir is warm fermented and aged for 10 months in 33% new oak barriques. This earthy Pinot displays an elegant fruit balance, forest floor characteristics, silky tannins and memorable length on the palate.

**Varietal:** Pinot Noir

**Appellation:** Southern Valleys, Marlborough

**Vineyard:** Falveys Estate Vineyard

**Barrel Aging:** 10 months French Oak Barriques (33% new)

**Cases Produced:** 1,400

**Alcohol:** 13.5%

**Brix at Harvest:** 23.5

**Residual Sugar:** <1 G/L

**Foods:** Duck, Lamb, Venison, even fatty fish with a sauce that matches the Pinot, like a mushroom or red wine reduction. Roast red meats, pasta, and casseroles.

**Cheeses:** The trick is to not overwhelm the Pinot and try to match flavours. Milder cheeses which are nutty, earthy, or mushroomy, also truffle cheeses.

