



FORREST

PINOT NOIR  
2013



Harvest Dates  
**6-Mar-14**  
Brix at Harvest  
**19.6-25.7**  
Analysis at Bottling  
pH **3.69**  
T.A. **5.32**  
RS **Dry**  
Alcohol **13.5%**  
Cases produced  
**2500**

Viticultural Practice  
Planting density:  
**2.8 x 1.5m rows**  
**2.5 x 1.5m rows**  
Trellis systems:  
**2 Cane VSP Spur Pruned**  
Canopy management:  
**Crop Thinned x 1**  
**Leaf plucked x 2**  
**Shoot thinned x 1**  
Yield:  
**5.7 - 7.4tonne/ha**

#### WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves through to a slightly (5-7 days) earlier harvest.

Unlike 2011, however, crop levels were moderate, coming in exactly on estimate 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch number, determined by a cool December in the previous season which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions.

So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

#### PINOT NOIR PROFILE

The Pinot Noir grape is one of Marlborough's stars; the cool climate queen of red wine is a natural match for Marlborough's reliable cool dry vintage climate. The grapes typically show ripe berry fruit flavours – raspberry and strawberry; that distinctive 'Forest floor' earthen aroma and fresh acidity. Our Pinot Noir grape is a complex amalgam of four different "terroirs":- classic Wairau river valley stoney soils, southern valleys, Brancott aged clays, Northbank young stone/ clay mix and Awatere Valley complex seabed soils. Each plot was hand harvested, fermented in 2-3 ton lots with hand plunging, skin contacted post fermentation, gently pressed and then aged in 20/80 blend of new/old French oak barriques for 10 months.

#### TASTING NOTES

Our 2013 Pinot Noir has lovely aromas of red cherry, baked plum, nutmeg and that classic Marlborough autumn leaves character. The palate is mouthwatering, with sweet, soft spicy oak, dark plum together with a rich underlay of cherry pie with sweet shortbread pastry.

QUINTESSENTIAL MARLBOROUGH

  
Chief Winemaker/Owner  
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