

Charles Wiffen Reserve Pinot Noir 2008



WINEMAKING NOTES

The Charles Wiffen Pinot Noir Block was first planted in 2002. The clones planted are 115, 667 and 10/5, each bringing strengths of clonal selection to the final blend. The vineyard is spur pruned to achieve a maximum crop load of 8.5 tonnes per hectare.

The fruit is handpicked into ½ tonne bins, which are placed into refrigerated 20 foot containers and set to 2 degrees and then transported to Auckland. The fruit arrives cold, allowing for a prolonged cold soak pre fermentation. The must has a warm fermentation peaking at 32 degrees, and then a warm post fermentation.

Post pressing the wine is transferred into selected French barriques, where it ages for a minimum of 10 months, undergoing malo-lactic fermentation. A proportion of the oak is new.

TASTING NOTES

Deep brick red in colour, this wine exudes aromas of cherry, red currant, cigar box and chocolate, A touch of forest floor and wild mushrooms with a touch of well integrated oak. The palate exhibits similar flavours with the addition of fine tannins and liquorice, with a warm spicy finish.