



CENTRAL OTAGO PINOT NOIR 2011

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

Central Otago is one of New Zealand's most exciting wine regions and the combination of premium quality hand-picked fruit and traditional winemaking has resulted in a wine displaying attractive complexity and finesse.

WINE MAKER

Neill Culley

TASTING NOTE

An intriguing wine displaying a perfumed nose of dark and red cherry fruit complimented by subtle spice notes. A complex palate with great fruit tannin balance, finishing with a silky texture.

FOOD MATCH

Cable Bay Head Chef Sam Clark suggests serving this wine with confit duck leg.

VINEYARDS

Cable Bay Central Otago Pinot Noir comes from a north westerly facing vineyard which gently slopes down to Lake Dunstan. Sheltered from the east and the south by the Dunstan mountain range, the vineyard has its own special climate in which the grapes can thrive. A hot and dry grape growing season with a large diurnal temperature change (warm days, cool nights) makes the vineyard ideally suited to the production of high quality Pinot Noir.

WINEMAKING

The grapes were hand harvested, chilled and immediately transported to our Waiheke Island winery. On arrival the fruit is gently crushed into small open-top fermenters. Before fermentation, the crushed grapes are cold soaked for two days to gently extract colour and tannin. Regular hand-plunging was used during fermentation to avoid extracting aggressive phenolics which would detract from the elegance of the finished wine. The free run wine only is then run off to French oak barriques for maturation. The final blend is bottled with only minimal filtration.

CELLARING

This wine will reward careful cellaring for 2-4 years.

