

## CABLE BAY PINOT NOIR 2012

### Central Otago

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.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).



<b>WINEMAKER</b>	Neill Culley
<b>VARIETIES</b>	100% Pinot Noir
<b>VINTAGE</b>	2012
<b>REGION</b>	Cromwell, Central Otago
<b>VINEYARD</b>	Northburn Station
<b>ALCOHOL</b>	14.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Open top stainless steel fermenters, matured in French oak
<b>CELLARING POTENTIAL</b>	This wine will reward careful cellaring for 2-4 years, or alternatively enjoy upon release.

#### TASTING NOTE

An intriguing wine displaying a perfumed nose of roses, cardamom, cloves and black cherries. The palate is well integrated and complex, with incredibly good tannin structure and mouth filling lush fruit. A smooth and lengthy finish ties this wine up into one nice, tight, enjoyable bundle.

#### FOOD MATCH

Peking duck pancakes

#### VINEYARDS

This wine comes from a biodynamic vineyard on a north-westerly facing slope on the banks of Lake Dunstan in the Cromwell region of Central Otago. Sheltered from the east and south by the Dunstan mountain range, the vineyard has its own special microclimate in which Pinot Noir can thrive. A variety of different clones are grown on this site and therefore used to make this wine, each adding its own individual characters to the blend. 2012 was a great season in Cromwell; naturally low yielding, with exceptional weather during the ripening phase. A great year!

#### WINEMAKING

The grapes were hand harvested, chilled and immediately transported to our Waiheke Island winery. On arrival the fruit was gently de-stemmed into small open-top fermenters. Before fermentation, the crushed grapes were cold soaked for 3 days to gently extract colour and tannin. Regular hand-plunging was used during fermentation. The free run wine only was then drained off to French oak barriques for maturation. The final blend was bottled with no fining and only minimal filtration.