



## CABLE BAY RESERVE PINOT NOIR 2010 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.

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.

<b>WINEMAKER</b>	Neill Culley
<b>VARIETIES</b>	100% Pinot Noir
<b>VINTAGE</b>	2010
<b>REGION</b>	Bendigo, Central Otago
<b>VINEYARD</b>	Northburn Station
<b>ALCOHOL</b>	14%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	70% wild ferment in open tops, matured in French oak barriques.
<b>CELLARING POTENTIAL</b>	This wine will reward careful cellaring for up to 8 years, or thoroughly enjoy upon release.

### 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, attractive oak and finishing with a silky texture.

### FOOD MATCH

Confit duck.

### VINEYARDS

This wine comes from a biodynamic vineyard on a north-westerly facing slope on the banks of Lake Dunstan in the Bendigo region of Central Otago. Sheltered from the east and the south by the Dunstan mountain range, the vineyard has its own special climate in which Pinot Noir can thrive. The hot and dry grape growing season of 2010 saw large diurnal temperature change, making the vineyard ideally suited to the production of high quality Pinot Noir. This wine was made from a selection of different clones; Clone 5, Clone 6 and 777.

### WINEMAKING

The grapes were hand harvested and gently crushed into open-top fermenters. Before fermentation, the crushed grapes are cold soaked for several days to gently extract colour and tannin. Regular hand-plunging was used during wild 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 (66% new) for maturation. The final blend is bottled with only minimal filtration.