

CABLE BAY PINOT NOIR 2014

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).



WINEMAKER	Chloe Parkinson
VARIETIES	100% Pinot Noir
VINTAGE	2014
REGION	Gibbston Valley, Central Otago
VINEYARD	Drystone Vineyard
ALCOHOL	12.0%
SWEETNESS	Dry
FERMENTATION/AGING	Open top stainless steel fermenters, matured in French oak
CELLARING POTENTIAL	This wine will reward careful cellaring for 6-10 years, or alternatively enjoy upon release.

TASTING NOTE

Elegant and complex, this wine is bursting with roses, earl grey, redcurrant and poached plum. The palate is supple and beautifully focused, with juiciness and balance indicative of the fantastic vintage in Gibbston in 2014.

FOOD MATCH

Duck pâté with a redcurrant or cherry type jelly.

VINEYARDS

This wine comes from a biodynamic vineyard on a north-westerly facing slope in the Gibbston Valley between Queenstown and Cromwell. This sub-region is cooler than most in Central Otago, which accounts for a lower alcohol level and lovely tannin structure. The Drystone Vineyard has a 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. 2014 was a great season in Gibbston; naturally low yielding, with exceptional weather during the ripening phase, and the autumn snow held off until well after harvest.

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 puncheons and barriques for maturation. The final blend was bottled with no fining and only minimal filtration.