



BLANC DE PINOT NOIR 2004 GIBBSTON VALLEY

Vintage: 2004
Production: 30,000
Producer: Gibbston Valley
Central Otago, New Zealand
Wine maker: Grant Taylor
Varietal composition: 100% Pinot Noir
Alcohol content: 12.5% vol
Vineyard: The vineyard is chalk and free draining.
The climate is continental with hot days
and cool nights.
Yield: 30 hl per ha
Harvesting: Brix at harvest: 22.5. Hand-picked grapes.
Vinification: Fermented in stainless steel tanks for 40
days at 12C. Long cold fermentation to
bring out fruit flavours.

Tasting notes: Delicate salmon colour. Strawberry nose with undertones of sherbet and fresh raspberry coulis. Superb balance of sweet red fruit characters and fine acids gives a delightful concentration of flavour with a clean dry finish. This is a drink young style which should be drunk within 3 years.

Food matching: Great wine as an aperitif or to accompany an early course of a meal.

Chemical analysis: Wine pH 3.48
Total acidity 9.1g/l
Residual sugar 7.2g/l

Recent distinctions: Blue/Gold Medal: Sydney International Wine Competition & Runner Up for Trophy "Best Still Rosé"

