



Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- **Weather Conditions:** A wet and cool spring reduced our crop levels considerably. Summer was marked by high rainfall and incredible canopy growth. Luckily a stunning **Indian Summer** followed, bringing along good ripeness and fantastic flavour development.
- Single Vineyard: 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- Hand-harvested and hand-sorted on 13 April with 23.8 Brix



Winemaking

- 4 weeks cold maceration at 2 °C
- hand-plunged, gentle press cycle
- Gravity-fed from press area to main winery
- aged for 12 months in new and one-year old French barrels
- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile.
- Bottled on 31 July 2013 in **Light-Weight Bottles** to reduce our Carbon Footprint
- Screw Capsules
- 14.0% Alcohol

Tasting Notes

Powerful and finely textured, our **Family Reserve Pinot Noir 2012** impresses with charming scents of wild black cherries, a silken texture and a harmonious, lasting finish.

Inspired by Nature – pure and balanced. Crafted with care at our Family Winery in sunny Nelson – New Zealand.

Our Family Reserve

In exceptional years we release wines under our **Family Reserve** label. They are a powerful expression of our land and our vision.

Accolades

4 ½ Stars Michael Cooper

Deep and youthful in colour, it is weighty and supple, vibrant and sweet-fruited, with deep plum and spice flavours, concentrated, savoury and complex. Best 2015+.