

TASTING

NOTES



2010 TOSQ PINOT NOIR

TOSQ Pinot Noir is a single vineyard wine. It is made from grapes grown on our Terrace vineyard located in the centre of the Pisa district, Central Otago, New Zealand.

"There is a subtle application of wood on the spicy and floral inflected dark berry fruit aromas. There is impressive richness and good verve to the attractively well-detailed and textured medium-bodied flavours that terminate in a velvety, clean and ever-so-mildly austere finish that delivers both good length and depth. I like the balance and this should repay mid-term cellaring"

*90 Points Allen Meadows,
Burghound*

VINEYARD

No herbicides are used on the vineyard. The grapes are grown using composts, seaweed and teas to feed the vines and support the soil biology.

After a windy start to the season, the conditions became ideal. The vines were naturally balanced with little intervention required. The grapes were hand-harvested and delivered to the winery in excellent condition.

SOILS:	Schist derived fine sandy loam over gravels.
VINE AGE:	Planted 2001
VINE DENSITY:	4545/ha
VARIETY & CLONES:	Pinot Noir 115, 5, Abel, 777 and 667
ROOTSTOCK:	All vines grafted onto rootstocks 101-4, 3309, 3306, 125AA
TRELLISING:	VSP
PRUNING:	Cane pruned

WINEMAKING

The wine was made by Dan and Sarah-Kate Dineen and their team at the Maude Winery using traditional techniques.

HARVEST DATE:	14th April 2010
BRIX:	25.3
OAK:	10 months, one third new. Over wintered in old oak
FINISHED WINE	
FINING:	Light fining with egg white
T/A:	6.0 gm/l
GM/L RS:	<0.24 g/l
ALC/VOL:	14%

240 CASES MADE

