

TASTING

NOTES



2010 TOSQ PINOT NOIR

TOSQ Pinot Noir 2010 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. The wine displays depth and concentration, with dark berry fruits backed by savoury elements and spice, woven together with a fine tannin structure.

Delicious with grilled meats, flavoured with garlic, herbs and mild spices.

"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, insecticides or synthetic fertilisers 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. Berry size was small, contributing to excellent colour and concentration in the finished wine. The grapes were harvested by hand 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 winemakers Dan and Sarah-Kate Dineen using traditional techniques. The bunches were de-stemmed, with a small proportion of whole bunch retained. They received a pre fermentation cold soak, followed by gentle plunging through fermentation. Natural malolactic fermentation took place in spring. The wine spent 10 months in oak, one third new and was then over-wintered in old oak prior to bottling.

HARVEST DATE:	14th April 2010
BRIX:	25.3
FINISHED WINE	Light fining with egg
FINING:	white
T/A:	6.0 gm/l
GM/L RS:	<0.24 g/l
ALC/VOL:	14%
240 CASES MADE	

