

TASTING

NOTES



2011 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.

"This is a beautifully perfumed pinot showing complex aromas of red/black cherry, game, cedar and mushroom. The palate is ripe and nicely weighted with silky texture and bright fruit flavours, beautifully complemented by subtle savoury complexity. The finish is long and delicately firm. At its best: now to 2016."

Sam Kim, Wine Orbit

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.

The season was characterised by a cooler and more overcast mid-summer. However fine weather in the lead up to harvest, together with careful hand-tending in the vineyard, ensured clean, well-ripened fruit. 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 101-14, 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:	7th - 8th April 2011
BRIX:	25.3
pH:	3.45
T/A:	8.0 g/l
OAK:	10 months, one third new.
FINING:	Light fining with egg white
FINISHED WINE	
T/A:	6.0 gm/l
GM/L RS:	<0.24 g/l
ALC/VOL:	14%

