

TASTING

NOTES



## 2012 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 red fruited, chalky-textured, dry Pinot Noir with the structure to age well. The wine is medium bodied with a dense core providing good weight and presence.

Ideal to serve with slow cooked duck and pork dishes over the next 6-7 years

### 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 2012 season was characterised by a cold start. However after New Year the season was ideal with long hot days and cooler nights, enabling the vines to catch up and the grapes were picked in ideal 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. It was aged in french oak barrels, 30% new.

HARVEST DATE: 12th April 2012

BRIX: 24.5

#### FINISHED WINE

PH 3.62

T/A: 6.2 g/L

GM/L RS: < 1.0 g/L

ALC/VOL: 14.2%

240 CASES MADE

