

TASTING

NOTES



## 2012 TOSQ PINOT NOIR *Cellar Release*

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.

"Deliciously scented pinot noir with red berry, cherry, floral, violet and a suggestion of crushed herb flavours. The wine has a softness, restraint and appealing purity that is appropriate for an organic production."

*94 pts Bob Campbell MW Wine Reviews*

### 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	

