

TASTING

NOTES



2016 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.

Certified Organic



Enticingly aromatic and exhibiting red berry and dark brambly fruits, with fine supple tannins, this is a dry and elegant Pinot Noir with the structure to age well. Already generously rich and smooth the wine is medium bodied with appealing purity and a lingering finish.

It will partner well with a wide range of meats and savoury dishes, seasoned with garlic, herbs or mild spices.

VINEYARD

The vineyard is farmed organically. Composts, seaweed and teas are used to feed the vines and support the soil biology.

2016 produced ideal ripening conditions with cool autumn nights retaining the bright acidity and the fruit was hand harvested on the 6th April in perfect 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 Sarah-Kate Dineen and Vanessa Robson at the Maude Winery. 60% of the blend was made up of a carbonic fermentation, where the whole clusters were sealed in a fermenter and left without intervention for 3 weeks to allow fermentation to occur inside the intact berries. The other 40% of the blend is made up of a more conventional ferment with 20% whole bunch and the balance of the fruit destemmed. This was hand plunged throughout fermentation. The two parcels were kept separate until blending in February. The wine is unfinned and unfiltered.

HARVEST DATE:	6th April 2016
BRIX:	24.5

FINISHED WINE

PH	3.63
T/A:	4.8 g/L
GM/L RS:	< 1.0 g/L
ALC/VOL:	14%

