

Roaring Meg Pinot Noir 2004

This wine exhibits a lovely mix of berry fruits and liquorice with further complexity gained from oak spice. The wine has a sweet fruit entry which displays these same characters in abundance. Tannins rise gracefully out of the mid-palate to finish the wine; these are balanced by the wine's acidity and fruit, to produce a long fruit driven finish.

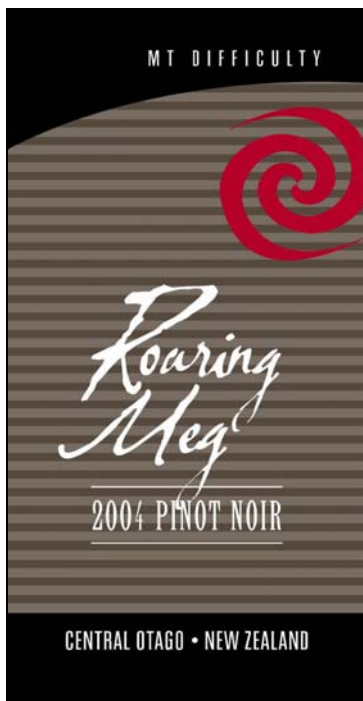
Winemaking Considerations

The grapes for this wine come from selected Central Otago vineyards. The warm dry autumn meant we started harvesting in early April. The fruit was all destemmed to enhance the natural fruit characters of Central Otago. The must underwent 5 days of cold maceration during which time it was hand plunged once daily. The ferments were heated after day five and inoculated. The ferments lasted for an average of 6 days with the temperature peaking at 32 degrees C. During this time the ferment was hand plunged three times per day. The wine was left on skins for a further 5 days post-dryness, and was plunged once a day with increasing ease. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 9 months. It underwent malolactic fermentation in the spring, was racked out of barrel in mid summer and lightly fined with egg white prior to filtration and bottling.

Alc: 13.8% • Tit. Acidity: 6.1g/L • pH: 3.70



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