



Roaring Meg Pinot Noir 2006

This wine exhibits a lovely mix of red and black berry fruits with further complexity gained from oak spice. The wine has a sweet berry 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 premium 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. We use a mixture of innovative fermentation technology along with traditional methods to ferment the wine. Half of the wine was made using Ganimede fermentors, and the wine stayed on skins on average for a total of 24 days with temperatures peaking at 33°C. The balance of the wine underwent a traditional fermentation regime with hand plunging, this time for an average total maceration time of 21 days, with peak temperatures of 31°C. When the wine tasted in harmony it was pressed off to French oak barrels where it resided on lees for 8 months. It underwent malolactic fermentation during winter, was racked out of barrel in early summer and lightly fined with egg white prior to filtration and bottling.

Alc: 14.3% • Tit. Acidity: 6.1g/L • pH: 3.6

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