



GEM 2011 PINOT NOIR

MARTINBOROUGH, SINGLE VINEYARD

CHERRY, CURRANT, PLUM AND RASPBERRY TOGETHER WITH TOAST, SPICE AND A HINT OF FOREST FLOOR. THE PALATE IS SUPPORTED BY FIRM WELL INTEGRATED TANNINS AND SOFT ACID.

Grown on a single vineyard in Martinborough, the fruit was handpicked after an excellent growing season. Crushed and de-stemmed into small fermenters the must was cold soaked for 4 days and an indigenous ferment allowed to start. The must was hand plunged twice daily, and pumped over once at the height of the ferment. At the completion of the primary ferment the must was pressed to French barriques (20% new). Malolactic fermentation was allowed to take place and the wine matured for 12 months prior to bottling.

VINTAGE	2011
VARIETY	Pinot Noir
REGION	Martinborough
ALCOHOL	13
TOTAL ACIDITY	5.9g/L
RESIDUAL SUGAR	<1

