



Spinyback

An exciting range of wines, raising funds
for New Zealand's native reptile - the Tuatara
(Spinyback in English)

Pinot Noir 2004

Harvest

The '04 season was long and generally cool allowing slow accumulation of flavours so vital for achieving quintessential varietal characteristics of fruit-driven styles of wines. Around Christmas / New Year we were blessed with several hot weeks ensuring fruit was physiologically ripe at harvest. We did however encounter a wet February and a damp end to vintage (but luckily by that stage most of our Pinot Noir was harvested). We are also fortunate that our Waimea Plains vineyard sites have naturally free-draining alluvial soils thus minimising moisture uptake in the grapes during any rainfall. The grapes for the Spinyback Pinot Noir were harvested at physiological ripeness throughout April, predominantly from vineyards on the Plains, but also from around the coast which has heavier clay-based soils. By incorporating a wide range of clones such as 5, 6, 10/5, 375, 667, 777 from a range of sites, the resulting wine becomes a genuine expression of the Nelson region.



Winemaking

After destemming without crushing, the musts were chilled to 10°C for a period of five days before fermentation to enhance aroma. Fermentation was carried out by Burgundian yeast strains, with temperatures peaking at 33°C to aid extraction. A portion of this wine was fermented in a 'Ganimede' tank, which utilises trapped carbon dioxide to 'wet the cap' of the fermenting must - this we have found to be a very gentle form of extraction with a delicate grape such as Pinot Noir. At dryness, the wine was pressed off its skins, and after a short settling time, it was racked off its gross yeast lees to undergo natural malolactic fermentation and oak maturation. Early September, all components were blended together and lightly fined with egg white and isinglass to round off the wine. Following careful filtration, the wine was bottled from October 2004.

Technical Data

Alcohol:	13.95%	pH:	3.79
Residual Sugar:	dry	Titrateable acidity:	6.38 g/L

Tasting Notes

This wine has a perfumed bouquet of damson plums, lifted spice notes, black cherry and a hint of earthy truffles. Subtle, spicy oak tannins together with an abundance of rich fruit flavours combine to give the palate a silky, generous mouthfeel. The fine-grained tannins and solid acid lend the wine structure, while the fruit concentration gives it depth.

A perfect accompaniment to red meat and rich game dishes, and particularly mushroom-based sauces.

