



Spinyback

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

Pinot Noir 2005

Harvest

The 2005 vintage has been exceptional for Nelson. Spring started with unusually high rainfall, making for a difficult flowering and fruitset - this resulted in very low cropping levels. However, the sun shined after Christmas giving us some much needed summer warmth. A gloriously long warm and dry autumn followed, giving us wonderful concentration and flavour in the grapes.

The grapes for the Spinyback 2005 Pinot Noir were grown on Waimea Plains' stony soils and across the bay on Moutere clays. They were harvested throughout the month of April, when they were physiologically ripe with sugar levels of approximately 24° Brix.



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. In early December, all components were blended together and lightly fined with isinglass to round off the wine. Following careful filtration, the wine was bottled in January 2006.

Technical Data

Alcohol:	13%	pH:	3.77
Residual Sugar:	dry	Titrateable acidity:	6.6 g/L

Tasting Notes

This wine has a perfumed bouquet of black cherry, cranberry jelly, spices, and a hint of chocolaty oak. 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 acid balance 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.

