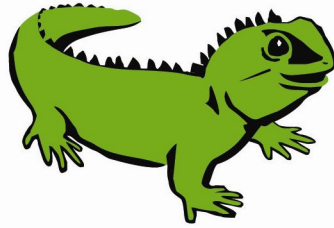


# Spinyback



## Spinyback 2006 Pinot Noir

### Harvest

The 2006 vintage was unusual in that the season was shorter than expected due to a hot summer. Spring started off normally— nothing too dramatic – and importantly it didn't rain much during flowering so fruit set was at normal levels. The summer started early though, with some very hot days in December. The rest of the summer continued in that vein with very little rain leading to drought conditions here on the Plains and resulting in our earliest ever vintage with harvest starting 2-3 weeks ahead of the norm. Due to good crop levels and a warm season, this year's fruit has excellent concentration and flavours.

The grapes for the Spinyback Pinot Noir are grown on the stony free-draining soils of the Waimea Plains. A range of clones, including those from Pommard and Dijon, are utilised. The grapes were harvested at physiological ripeness from mid-March onwards, typically with a range of sugar levels of 22.5-24°Brix.

### Winemaking

After destemming without crushing, the musts were chilled to 10°C for a period of five days before fermentation to enhance aroma and colour. Fermentation was carried out by Burgundian yeast strains, with temperatures peaking at 33°C to aid extraction. A large 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. At the end of October all components were blended together and lightly fined with C-fine to round off the wine. Following careful crossflow filtration, the wine was bottled from December 2006 onwards.

### Technical data

Alcohol:	13.65 %
Residual sugar:	dry
pH:	3.72
Titrateable acidity:	6.3 g/L

### Tasting Notes

This wine has a perfumed bouquet of black cherry, plums, spices, and a hint of chocolate-y 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.