



Spinyback 2007 Pinot Noir

Harvest

This season started off with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but 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 throughout April, 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 November all components were blended together and lightly fined to round off the wine. Following careful crossflow filtration, the wine was bottled from December 2007 onwards.

Technical data

Alcohol:	14.06%
Residual sugar:	dry
pH:	3.83
Titrateable acidity:	6.3 g/L

Tasting Notes

This wine has a deep colour, a perfumed bouquet of cherries, plums, spices, and a hint of cherry oak. Subtle oak tannins together with an abundance of rich fruit flavours combine to give the palate a silky, generous mouthfeel with a creamy finish. 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.