



## Spinyback 2008 Pinot Noir

### Harvest

The 2007/8 growing season was notable for its extremes. Spring was warm but the vineyards did get a nip of frost in - most unusual for us here on the Plains. Luckily none of our vineyards were hit too seriously, and even better the weather around flowering time was excellent ensuring good fruit-set. Summer brought drought conditions, leading to our second-earliest vintage start - on March 17. From the very end of March a series of three rains complicated harvest for some, but by this stage 90% of Waimea Estates' crop was safely in the winery.

The grapes for the Spinyback Pinot Noir were grown on the stony free-draining soils of the Waimea Plains. Harvested late March before the rain came, the crop had a typical sugar level of 23-24°Brix.

### Winemaking

Processed with minimum crushing of the berries, the musts were held at 10°C for a short cold soak period with the aim of extracting fruit characters and colour from the skins. Fermentation was then carried out with Burgundian yeast strains, in our Ganimede tanks. These tanks are closed fermenters, which utilise trapped carbon dioxide to 'wet the cap' of the fermenting must; we have found this to be a very gentle way of extracting tannin from the skins. Once dry, the wine was pressed off its skins, and after a short settling time, racked off its gross yeast lees to undergo malolactic fermentation and oak maturation. In early January 2009 the various components were blended, and the wine fined to round it off. It was then crossflow filtered and bottled.

### Technical data

Alcohol:	13.5 %
Residual sugar:	dry
pH:	3.82
Titrateable acidity:	6.75 g/L

### Tasting notes

Deep in colour and with an appealing nose of dark cherry, plum, raspberry and sweet spice, this is a very approachable wine. Subtle oak tannins marry together with the abundant rich fruit flavors in what is a smooth mouth-filling wine with good length and a gently-warming spicy finish. A perfect accompaniment to red meat, rich game dishes, and particularly mushroom-based sauces.