



WILD ROCK

PINOT NOIR CENTRAL OTAGO 2008

<u>Variety</u>	Pinot Noir		
<u>Harvest Data</u>	Brix	24	average
	Hand Harvested	60%	
<u>Winemaking</u>	Whole Bunch	0%	
	Destemmed	100%	
	Fermentation Vessel	Stainless Steel	
	Barrel Type	10% French Oak	
	New Barrel %	Seasonal Oak	
	Maturation	6 months on lees	
	Fining	Yes	
	Filtration	Yes	
	Bottled	Nov-08	
<u>Wine Analysis</u>	Alcohol	13.2%	Residual Sugar 0 g/l
	pH	3.7	Acidity 5.7g/l
<u>Tasting Note</u>	Medium purple red in colour. The aromas are of strawberries, plums, florals and wild thyme notes. The medium bodied palate is soft and supple with sweet strawberry, raspberry, cherry characters, and a hint of dried herbs. The wine is approachably soft in texture with a bright and charming fruit-filled finish.		
<u>Food Match</u>	Game and lamb dishes		
<u>Cellaring</u>	Drink within 5 years of vintage		
<u>Markets</u>	NZ		
<u>Release Date</u>	1-Jan-09		