



Viticulture

- Single Vineyard: **Home block**
- Moutere clay soil with a layer of
- sandy loam
- All vines grafted on site
- Clones: Mendoza, Gm 2/23, UCD 15
Focus on healthy soil, strong plants and **sustainability**

- After a good Nelson summer with plenty of sunshine, we headed into a wet February. Fortunately the good weather returned and we enjoyed a picture-book harvest with warm days and cool nights – excellent conditions for flavour development.
- Hand-picked and hand-sorted on 14 April with 23.8 Brix

The Diam Cork

The DIAM cork guarantees a **100% cork taint free** closure of wine bottles. These corks also offer near perfect seals and **no random cork oxidation** or leaks.

The cork is reduced to cork flour, before being washed with carbon dioxide removing TCA. Subsequently the flour is reconstituted and held together by the same polymer that contact lenses are made from.

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Aged for 12 months in new French 500L barrels in temperature controlled barrel room
- 100% malolactic fermentation
- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile

- 14.0% Alcohol
- Bottled on 4 August 2010 under Diam Cork

Tasting Notes

After ageing for 12 months in new French 500 Litre barrels, this is an attractively opulent wine with sizzled butter, bran biscuit and toasted nut flavours adding complexity to citrus and pineapple characters.

The wine is built for ageing and we recommend to enjoy it between now and 2014.