



Viticulture

- Single Vineyard: Home block
- Moutere clay soil with a layer of sandy loam
- Focus on healthy soil and **sustainability**

- Close planting: 3780 vines/ha
- All vines grafted on site
- 9 Clones: UCD 5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel

- 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 4 April with 25 Brix

Tasting Notes

After ageing for twelve months in French oak barriques, this is a powerful, fine-textured Pinot Noir with charming scents of wild black cherries and a silky-soft finish that won't quit.

The wine is built for ageing and we recommend to enjoy it between now and 2016.

Winemaking

- 4 weeks cold maceration at 2 degrees C
- hand plunged, gentle press cycle
- Gravity-fed from press area to main winery
- aged for 12 months in new and two-year old French oak barriques
- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 1 August 2010 under screw capsules
- 14.5% Alcohol

Accolades

★★★★★ or 94/100 **Sam Kim, Wine Orbit**
Well known for their gorgeous aromatic wines, Daniel and Ursula Schwarzenbach have fashioned this impressive Pinot Noir from their home vineyard in Moutere.

It's youthful yet immensely appealing, displaying red/black cherry, spice, game and cedary oak characters on the nose.

The palate is concentrated and dense with silky texture and plenty of fine, polished tannins. The wine is engaging and complex with potential to develop greater richness. At its best: now to 2016