



Viticulture

- From **Sustainable Production**, accredited by **Sustainable Winegrowing New Zealand**
- Single Vineyard: **Home Block**
- Moutere clay soil with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- **Weather Conditions:** After a rather humid spring and early summer, Nelson was blessed with the most amazing **Indian Summer**, allowing us to pick all varieties at full ripeness.
- Handpicked from 21 April with 25.6 Brix

Winemaking

- 1 week cold maceration at 2 °C
- hand-plunged, gentle press cycle
- Gravity-fed from press area to main winery
- aged for 12 months in two- and three-year old French barrels

- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile.

- Bottled on 2 August 2011 in **Light-Weight Bottles** to reduce our Carbon Footprint
- screw capsules
- 15.0% Alcohol

Our St Jacques Wines

Celebrate summer any time of year with wines that take you back to beaches, sunshine and fresh food.

In true Nelson style they are named after Coquille St Jacques - French for the beautiful scallop shell.

Tasting Notes

Almost black in colour, our Nelson Pinot Noir 2010 impresses with rich black fruit and spice flavours, a silken texture and a powerful, lasting finish.

