



### Viticulture

- Single Vineyard: Home block
- Moutere clay soil with a layer of sandy loam
- Focus on healthy soil and strong plants
  
- Close planting: 3780 vines/ha
- All vines grafted on site
- 9 Clones: UCD 5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
  
- Cold temperatures and rain at flowering, followed by excellent summer and autumn weather
- Hand-picked and hand-sorted on 2 and 3 April with 24 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

- 5 days cold maceration
- 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
- gentle fining with egg whites
- Minimal pumping
- Cross-flow filtration
- Bottled on 1 August 2008 under the revolutionary Diam Cork
- 14.0% Alcohol

### Tasting Notes

After ageing for twelve months in French oak barrels, this is a soft and charming Pinot Noir with seductive scents of wild black cherries and spice, a silken texture and a harmonious, lasting finish.

The wine is built for ageing and we recommend to enjoy it between now and 2011.

### Review from Neil Hodgson

Wines from this producer just get better and better. This Reserve wine from a great vintage oozes class. Complex black cherry and spice aromas entice you, while savoury cherry and toasty oak complete the seduction. This is one for serious pinot drinkers. *The Nelson Mail, 16 June 09*