

Viticulture

• From Sustainable Production, accredited by Sustainable Winegrowing New Zealand



- Weather Conditions: A wet and cool spring reduced our crop levels considerably. Summer was marked by high rainfall and incredible canopy growth. Luckily a stunning Indian Summer followed, bringing along good ripeness and fantastic flavour development.
- Single Vineyard: 100% fruit from our Home block
- Moutere clay with a layer of sandy loam
- Close planting: 3780 vines/ha
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel
- Hand-harvested and hand-sorted on 13 April with 23.8 Brix

Our Family Reserve

In exceptional years we release wines under our **Family Reserve** label. They are a powerful expression of our land and our vision.



Winemaking

- 4 weeks cold maceration at 2 °C
- hand-plunged, gentle press cycle
- Gravity-fed from press area to main winery
- aged for 12 months in new and one-year old French barrels
- Gentle filtration in a single pass from cloudy to sterile.
- Bottled on 31 July 2013 in Light-Weight Bottles to reduce our Carbon Footprint
- Screw Capsules, 14.0% Alcohol

Tasting Notes

Powerful and finely textured, our Family Reserve Pinot Noir 2012 impresses with charming scents of wild black cherries, a silken texture and a harmonious, lasting finish.

Accolades

Silver Medal from MUNDUS VINI Great International Wine Awards 2014

4 Ω Stars Michael Cooper

Deep and youthful in colour, it is weighty and supple, vibrant and sweet-fruited, with deep plum and spice flavours, concentrated, savoury and complex. Best 2015+.

4 Stars or 89/100 from Bob Campbell MW

Aromatic Pinot Noir with moderately intense plum, cherry and red berry flavours together with a seasoning of spices. The wine has a pleasingly smooth texture and a lengthy finish.