



2004 Mana Marlborough Pinot Noir

Variety

Pinot Noir

Region & Vintage

Marlborough, New Zealand, 2004

Vinification

Five clones of pinot noir (10/5, 115, 114, 777, C5) were harvested over 2 weeks starting early April 2004. The majority of the fruit was destemmed without crushing into open top fermenters then cold soaked for 5 days before warming to 18 degrees Celsius where indigenous yeasts started fermentation. Temperatures peaked at 32 degrees Celsius during fermentation, during which time the cap was plunged up to 4 times a day easing back to twice daily nearing completion of fermentation. The young wine was pressed directly to French oak barriques, of which 33% were new for secondary malolactic fermentation and maturation. After 10 months in oak the wine was gently removed from barrel and prepared for bottling in early March 2005.

Appearance

Ruby hued with great intensity.

Bouquet

Lifted wild cherry, plum & violets mingle with subtle smoke and spice.

Palate

Ripe classical pinot noir fruit & spice mix with fine grained tannins, lending the wine great texture and balance.

Cellaring

3 – 6 years

Technical analysis

Harvest Date: April 2004

Bottling date: March 2005

Brix at harvest: 24.0 – 25.0

Alcohol: 13.5%

Residual Sugar: less than 1g/liter

Titratable Acidity: 6.5g/liter

pH: 3.60