

Toi Toi
NEW ZEALAND WINE

Inspired by Nature



TOI TOI CLUTHA PINOT NOIR CENTRAL OTAGO 2012

About the Wine

Vintage	2012
Alcohol	13.5%
pH	3.86
TA	5.0g/L
Residual Sugar	<1g/L
Pinot Noir	100%

Central Otago - Cromwell

Awards

SAN FRANCISCO INTERNATIONAL
WINE COMPETITION 2013
'DOUBLE GOLD'



WINE NZ MAGAZINE - WINTER 2013



tasting notes

Our Toi Toi Clutha Pinot Noir 2012 has enticing rich ruby red and purple hues of great depth.

Delicious aromas of ripe red fruits, subtle oak and earthy notes waft from the glass promising a palate that is both full and elegant. Ripe, firm tannins support the excellent cherry based flavours that last well into the soft and savoury finish of excellent length and balance.

food matching

This super wine will go brilliantly with pappardelle and beef ragu with shavings of parmesan, orange zest and rosemary, a bowl of fresh green salad and crusty bread with lashings of garlic butter. Divine!

viticulture and winemaking

The 2012 vintage in Central Otago was one of the very best in recent memory. Warm early, with bud burst around the same time as 2011. Fruit set was average, leading to normal crop levels. However, some careful fruit thinning right throughout the season brought the vines into perfect balance and also enabled us to avoid some late season disease pressure. The great weather continued well into March and then cooled considerably with the grapes remaining in fantastic condition.

The fruit for our Toi Toi 'Clutha' comes from the 'Torr' vineyard near Cromwell. Cropped at modest levels, careful shoot positioning ensures the fruit is well exposed to take advantage of the cool growing conditions from this renowned grape growing area.

Mid April, the grapes were hand and machine harvested in the cool of the early morning to help preserve fruit flavour, then destemmed, lightly crushed and fermented on skins in stainless steel fermenters. A warm fermentation with regular plunging of the cap ensured great colour and extract. After pressing off skins, the wine was oak aged for 6 months to add complexity and palate weight. It was prepared for bottling in late October.

www.toitowines.co.nz