

Toi Toi
NEW ZEALAND WINE

Inspired by Nature



TOI TOI CLUTHA PINOT NOIR CENTRAL OTAGO 2013

About the Wine

Vintage	2013
Alcohol	13%
pH	3.58
TA	5.7g/L
Residual Sugar	2.6g/L
Pinot Noir	100%

Central Otago - Cromwell, Dunstan

Awards

PETER SAUNDERS REVIEW MARCH 2014



SAN FRANCISCO INTERNATIONAL
WINE COMPETITION - JULY 2014
SILVER



tasting notes

Our Toi Toi Clutha Pinot Noir 2013 has wonderful vibrant ruby red and purple hues. Give the glass a swirl and you will be reminded of ripe red berry fruits, subtle oak and earthy notes. The palate is alive with cherry based flavours, and firm tannins that last well into the soft and savoury finish of excellent length and balance.

food matching

This wine is superb with pan fried juicy venison medallions rubbed in Moroccan spices. Serve with a bowl of raita with cucumber and mint and some falafel cakes with pine nuts. Top with a reduced sauce with flavours of garlic, dried fruit and white wine. Delicious!

viticulture and winemaking

The 2013 vintage in Central Otago was a great follow-up to the fine 2012 vintage. A warm start meant that bud burst was a little earlier than 2012. Fruit set was a little above average due to early summer warmth. Some careful fruit thinning throughout the season brought the vines into perfect balance, allowing us to avoid late season disease pressure. The great early season weather continued well into March, and then cooled considerably, with the grapes remaining in fantastic condition. By early April we started to experience typical cool autumn nights and sunny cloudless days, allowing the moderately cropped vines to reach full maturity and be harvested right on schedule in mid to late April.

The fruit for our Toi Toi 'Clutha' Pinot Noir comes from our own 'Clutha' vineyard near Cromwell with a small portion being sourced near Mt Dunstan. 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.

The grapes were 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 fermentors. A warm fermentation with regular plunging of the cap ensured great colour and extract. After pressing off skins, the wine was oak aged for six months to add complexity and palate weight. It was prepared for bottling in early December 2013.

www.toitowines.co.nz