

# Toi Toi

NEW ZEALAND WINE

*Inspired by Nature*



## PINOT NOIR CENTRAL OTAGO CLUTHA 2010

### VINTAGE INFORMATION

Lot Number	PN101
Vintage	2010
Alcohol	13.5%
pH	3.7
TA	5.6g/L
Residual Sugar	<1.0g/L

### REGIONAL COMPOSITION

Blend – Pinot Noir
Region – Central Otago

### TASTING NOTES

Our 2010 Clutha Pinot Noir is bright crimson in the glass and displays classic dark fruit character. It has a soft evenly textured palate and fine persistent tannins. Traditional winemaking techniques have been followed, which allow the vivid fruit characters that are typical of Central Otago Pinot Noir to express themselves.

### FOOD MATCHING

This delightful wine can be enjoyed with Beef Moussaka with a touch of cinnamon and a Parmesan béchamel sauce. Or try it with oat and rosemary wafers topped with a slice or two of double cream Brie. Divine!

### VITICULTURE AND WINEMAKING

The 2010 vintage in New Zealand will go down as one of the very best in recent history. Flowering and fruit set took place in relatively cool conditions, restricting yields to a little below average in most varieties and this, coupled with a slightly cooler than normal summer, resulted in fruit of exceptional quality and depth of flavour. Perfect conditions during harvest allowed us to pick fruit in excellent condition, certainly some of the cleanest fruit seen in New Zealand for many a year.

There has been meticulous attention to detail - shoot thinning, hand leaf plucking, shoulder and bunch thinning pre-veraison, to produce exceptional fruit quality.

Selected yeast was added for primary fermentation and lactic acid bacteria for malolactic fermentation. The wine spent 10 months in older French oak before being prepared for bottling in May 2011.

[www.toitowines.co.nz](http://www.toitowines.co.nz)

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