

# toi toi

NEW ZEALAND WINE

*Inspired by Nature*



## PINOT NOIR CENTRAL OTAGO 2008

### VINTAGE INFORMATION

Blend	PN081
Vintage	2008
Alcohol	13.5%
pH	3.58
TA	6.15g/L
Residual Sugar	<1.0g/L

### REGIONAL COMPOSITION

100% Pinot Noir
100% Central Otago

### TASTING NOTES

The 2008 vintage has produced a classic Central Otago wine with vibrant dark fruit characteristics. The colour is a bold deep crimson/purple with aromas that show classic "Central" characters of dark ripe berry fruits like cherries and plums. The flavour is brimful of the essential Pinot character for which Otago is renowned, soft and generous with fine silky tannins and a touch of spice. Traditional winemaking techniques have been followed, which allow the vivid fruit characters that are typical of Central Otago Pinot Noir to express themselves. The wine has an elegant and lingering finish.

### FOOD MATCHING

This wine is an excellent accompaniment with grilled meats and soft cheeses.

### VITICULTURE AND WINEMAKING

The grapes for this Central Otago Pinot Noir are sourced from sustainably grown vineyards in the Cromwell Basin, just outside of Queenstown in NZ's South Island. Central Otago, with its cold winters, cool summer nights and warm sunny summer days, provides the perfect environment for the Pinot Noir grape to slowly ripen. This enables it to develop an intensity of flavour whilst retaining the complexity of fruit characteristics that make the region renowned for the varietal.

The grapes were picked at optimum maturity when the skins were thick and the seeds the colour of coffee beans. Three weeks on skins with cold soak, hand plunging, & gentle pressing preceded 8 months ageing in new and old French oak.

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

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