

Toi Toi

NEW ZEALAND WINE

Inspired by Nature



SINGLE VINEYARD PINOT NOIR CENTRAL OTAGO CLUTHA 2009

VINTAGE INFORMATION

| | |
|----------------|---------|
| Blend | PN091 |
| Vintage | 2009 |
| Alcohol | 13.5% |
| pH | 3.6 |
| TA | 5.8g/L |
| Residual Sugar | <1.0g/L |

REGIONAL COMPOSITION

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|-----------------------------|
| 70% Cromwell |
| 30% Clutha |
| Earnsclough Single Vineyard |

TASTING NOTES

The 2009 vintage has produced a classic Central Otago wine with vibrant dark fruit characteristics. The colour is a brilliant mid-ruby/garnet with crimson hue and with aromas that show ripe fruit characters typical of Central Otago Pinot Noir. Dawson cherry, boysenberry, Satsuma plum and cranberry sit beneath lifted cherry stone aromas consistent with pre-ferment "cold soak". The oak treatment is understated with subtle characters of mocha, hazelnut & spice. The flavour is a fine, precise, fruit forward wine with a lovely soft, sweet fruited entry. The palate is generously proportioned with more cherry stone and berry fruit flavours building well in the mouth. The structural elements sit well behind the primary fruit characters. Sufficient but not obtrusive acidity gives the wine structure and length. The fine tannins are typical of ripe skins giving the wine a lovely powdery texture similar to fine cocoa.

FOOD MATCHING

Overall this is a classic example of a "drink now" style of Central Otago Pinot Noir ideal with game birds, veal or soft cheeses.

VITICULTURE AND WINEMAKING

The grapes for this Central Otago Pinot Noir come from our sustainably grown single vineyard in the Earnsclough area on the banks of the Clutha river 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 and gentle pressing preceded 8 months ageing in new and old French oak.

www.toitowines.co.nz

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