

Toi Toi
NEW ZEALAND WINE

Inspired by Nature



TOI TOI CLUTHA PINOT NOIR CENTRAL OTAGO 2014

About the Wine

Vintage	2014
Alcohol	13.0%
pH	3.72
TA	5.0g/L
Residual Sugar	2.3g/L
Pinot Noir	100%
Vegan and Vegetarian	Yes

Cromwell, Dunstan

Awards

SAN FRANCISCO INTERNATIONAL
WINE COMPETITION 2015
SILVER



PETER SAUNDERS REVIEW 2014



EASTER SHOW FEBRUARY 2015



THE FIFTY BEST - NEW YORK 2016
NEW ZEALAND WINE TASTING
GOLD



tasting notes

An elegant Pinot Noir that is a vibrant ruby red with purple hues. Ripe red berry fruit aromas waft from the glass with subtle oak and earthy notes. The palate is both full and elegant with firm tannins that support the cherry based flavours. A soft and savoury finish with excellent length and balance.

food matching

Lamb and Pinot Noir are great partners. Oven baked rack of lamb cooked pink and sliced into cutlet pieces will go perfectly served with a spinach and baby beet salad with a dressing of garlic, lemon juice, extra virgin olive oil and seasoning. Pour a glass, sit back and enjoy!

viticulture and winemaking

The 2014 vintage in Central Otago will be remembered as one of the best in the last decade.

A warm start to spring resulted in a slightly earlier bud burst with little frost pressure and overall dry conditions. Fruit set was a little above average due to early summer warmth. Careful fruit thinning right throughout the season brought the vines into perfect balance enabling us to avoid some 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. Harvest commenced on schedule in April.

The fruit for our 'Clutha' Pinot Noir comes from our very own 'Clutha' vineyard near Cromwell with a small portion being sourced near Mount Dunstan. Cropped at modest levels, careful shoot positioning ensures the fruit is exposed to take advantage of the cool growing conditions.

The grapes were 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 6 months to add complexity and palate weight. The wine was then prepared for bottling in early December 2014.

www.toitowines.co.nz