

*Toi Toi*  
NEW ZEALAND WINE

*Inspired by Nature*



## TOI TOI CLUTHA PINOT NOIR CENTRAL OTAGO 2017

### About the Wine

Vintage	2017
Alcohol	13.5%
pH	3.67
TA	6.08g/L
Residual Sugar	1.6g/L
Pinot Noir	100%

*Cromwell*

### Awards

PETER SAUNDERS REVIEW -  
JANUARY 2018



THE INTERNATIONAL COOL CLIMATE  
WINE SHOW - MAY 2018 - 94 POINTS

### tasting notes

Our Pinot Noir is dark garnet in the glass with plum and berry fruit characters. Traditional winemaking techniques and maturation with French oak have created a soft well balanced wine showing the vivid fruit and fine tannic structure typical of the Central Otago region. Delightfully elegant and to be shared, ready to drink now or can be cellared for 5 to 7 years.

### food matching

One of the best things about Pinot Noir is its versatility with food, great with beetroot or mushrooms and a hearty beef casserole, equally delicious with salmon or tuna.

### viticulture and winemaking

If 2016 was a dream season then 2017 must have been its nemesis. Spring came late to the south, when we normally expected bud-burst we were still very much in winter mode with snow to low levels and the vines staying dormant until late into October. When spring did finally burst the vines tried desperately to catch up but mother nature steadfastly refused to play ball with November temperatures holding 2 degrees below average. This meant that by the time the vines had flowered in late December we were nearly 2 weeks behind the average and we knew we had to work really hard to ensure complete ripeness. Then, as so often happens in Central, summer hit with a vengeance in January, kicking the vines into life. With the canopies under control, thinning done and nets on, we began ripening in lovely cool conditions, finally getting into harvest in late April.

The final harvest was very positive with only a few frosts in the late season so our picking was much more condensed in both the Cromwell and Alexandra basins. Small crops meant for very concentrated fruit and ecstatic winemakers! The result is for you to savour and enjoy.

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

Toi Toi Wines • Winery 41 Goulard Rd Spring Creek Marlborough  
Ph + 64 2 1935 849 [wine@toitowines.co.nz](mailto:wine@toitowines.co.nz)