

Toi Toi

NEW ZEALAND WINE



TOI TOI CLUTHA PINOT NOIR CENTRAL OTAGO 2015

About the Wine

Vintage	2015
Alcohol	13.0%
pH	3.64
TA	5.5g/L
Residual Sugar	1.1g/L
Pinot Noir	100%

Cromwell, Dunstan

Awards

PETER SAUNDERS REVIEW -
MARCH 2016



SAN FRANCISCO INTERNATIONAL
WINE SHOW JUNE 2016 - SILVER



tasting notes

Pour a glass of Clutha Pinot Noir and you will see glimmering ruby red and youthful purple hues. Divine aromas of ripe cherry and plum with subtle oak and earthy notes waft from the glass. The tannins are ripe and firm and support the excellent cherry based flavours that last into a soft, savoury finish of excellent length and balance. Delightfully elegant and to be shared.

food matching

An oven baked venison burger made with herbs, garlic and a hint of chilli will be perfect sandwiched between ciabatta buns. Pop in some pickled cucumber and a dollop of spicy yoghurt and sit back and enjoy.

viticulture and winemaking

A warm start to spring resulted in a slightly earlier bud burst, with the occasional frost, but with overall dry conditions. Fruit set was strong due to early summer warmth. Careful fruit thinning 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 late March we started to experience typical cool autumn nights and sunny cloudless days allowing the moderately cropped vines to reach full maturity. Harvest commenced early April and finished at the end of the month.

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 in Alexandra. 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 fermenters. A warm fermentation with regular plunging of the cap ensured great colour and extract. After pressing off skins, the wine was oak aged for 9 months to add complexity and palate weight. The wine was then prepared for bottling in early March 2016.

www.toitowines.co.nz

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