

GLAZEBROOK

NEW ZEALAND

Life's a journey

Pinot Noir

Martinborough

2008



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

MARTINBOROUGH

On the East Coast of the lower North Island of New Zealand, Martinborough enjoys a cool dry growing season ideally suited to producing perfumed cool climate varietal wines.

Pinot Noir was first planted in Martinborough in the late 1970s, and quickly established itself as a flagship variety for the region.

PINOT NOIR

Pinot Noir is the great red variety of Burgundy in France where it produces elegant and supple wines with powerfully perfumed aromas.

In Martinborough many different selections of Pinot Noir are grown. Abel and 10/5 are older selections that have stood the test of time. Today they are joined by newer Dijon selections such as 115 and 667. Flavours are typically in the cherry to strawberry fruit spectrum.

VINEYARD NOTES

2008 was a good growing season that was a little hotter than normal. The fruit was picked mid April and came in with lovely flavours. The season overall produced excellent Pinot Noir.

This wine was produced from 11 year old clone 115 vines grown on the deep free-draining gravels in the Te Muna sub-region of Martinborough. The vines were cane-pruned VSP and yielded 2.0 kg per vine.

WINEMAKING NOTES

The grapes were hand harvested, destemmed and cold-soaked for 5 days before a “wild” ferment started. A selected yeast culture was introduced later to ensure the completion of fermentation which peaked hot at 28C. The wine was gently pressed after 7 days post-ferment maceration.

Malo-lactic fermentation, followed by 12 months maturation, was in French oak barriques (45% new, and 55% older).

Vintage	2008
Alcohol	13.0%
TA	5.2g/L
pH	3.45
Residual sugar	<1g/L

TASTING NOTES

Colour: Garnet

Bouquet: Floral. Dark cherries.

Palate: Richly textured palate with concentrated ripe cherries and strawberries. A long sweet finish with spicy, toasty oak.

FOOD MATCH

Try lamb, duck and game especially when accompanied by mushrooms.

CELLARING

May be enjoyed now or cellared up to 7 years from vintage date.