



Amisfield Pinot Noir 2004

Viticultural Notes:

They say that what doesn't kill you makes you stronger. To call 2003-2004 the vintage from hell would not be too far from the truth. The growing season looked so promising with buds bursting on time in mid-October and very uniform early season growth. We shoot thinned the vineyard early and had the canopies absolutely perfect when... an unwelcome stranger paid a visit. The evening of November 13 saw temperatures drop to -2.5 degrees celcius for up to 6 hours and even though our windmills bore up well against Jacks icy grip the fringes of the vinyard looked like someone had taken to them with a blow torch. This was the first of many unseasonal frosts that challenged us during the season and full credit must go to our vinyard manager Andre Lategan for spending many nippy nights "lighting" the windmills to protect us from our chilly friend. Once the frost period had passed, the season settled down well and we enjoyed a warm summer with drying winds mainly from the westerly quarter. We were paid one of the greatest complements by eponymous viticulturist Dr Richard Smart who visited the vineyard at veraison in early February and rated our canopies 9.5 out of 10. When asked where we dropped the half point he kindly pointed, unbeknownst to him, to our frost affected vines commenting there was little fruit. We politely informed him that these vines had been subjected to no less than 16 frosts during the season and he promptly reinstated the half point.

Vineyard Designation:

Amisfield Vineyard: Blocks 2,3 & 4
Clones: UCD 5,6,113,114,115,667,777

Harvest Composition:

Brix: 24.9-26.8
PH: 3.1-3.37
T.A.: 8.6-10.1

Winemaking Notes:

Rigorous bunch selection both before and during harvest meant yields were cut dramatically. This led to an increase in concentration of just about everything in the fruit, flavour, sugar, acid and tannin ensured we had some pretty gutsy wine in tank to ferment. Then began the usual routine of a week of pre-ferment maceration, wild and then induced fermentation with regular *pigeage*. Then a week on skins waiting for the tannins to integrate before pressing to 23% new Burgundian coopered barriques. It was then matured for 10 months in our underground cellars before bottling without fining in mid-March 2005. The wine was then matured for 6 months prior to release to allow the components to marry. The wine shows classic Otago Pinot characters of spicy dark fruits underlaid with notes of liquorice and smoke. The soft, supple texture ensures this will age well for the next 5-8 years.

Gold Medal Wrest Point Royal Hobart International Wine Show 2005

Estate-grown at the foot of the Pisa Range, in the Cromwell Basin, and matured in French oak barriques (26 per cent new), the 2004 vintage (* * * * *) is full-coloured and highly concentrated, with plummy, spicy flavours showing real power and depth and impressive complexity.

Michael Cooper's Buyer's guide to NZ Wines 2006

Blue Gold Medal & Top 100
2006 Sydney International Wine Competition

Harvest Date:

13-19 April 2004

Wine

Composition: Titratable 6.0g/L
Acidity:
Residual Sugar: <1 g/L
Alcohol: 13.9%