



WAIPARA SPRINGS

WAIPARA SPRINGS PREMO PINOT NOIR 2009

Fermentation:	Small open top vats
Oak:	100% French Oak (20% new)
Alcohol:	14.0%
Titrateable acidity:	5.9g/L
Residual Sugar:	<1 g/l
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

CELLAR NOTES

Each vineyard block was hand harvested separately and delivered to the winery to be put across a sorting table. After de-stemming the grapes were tipped into small open topped fermenters and cold soaked for 6-7 days with daily pump-overs. The parcels then underwent an un-inoculated fermentation with hand plunging twice daily. Post ferment the vats stayed on skins for up to 4 weeks with gentle pumping over until the desired tannin integration was achieved. After pressing the wines went into French oak for the winter and in the spring underwent natural Malolactic fermentation. The wines remained in barrel until racking, blending and bottling in the following winter.

TASTING NOTES

This fragrant and elegant wine has characters of bright primary fruit with bramble and forest floor complexities. The palate shows ripe tannins, good weight and elegance. Cellar with the confidence of screwcap. *Food: Match with delicate red meats and game meats, particularly venison.*

AWARDS

Gold Medal, 2010 New Zealand International Wine Show
Bronze Medal, 2010 Air New Zealand Wine Awards
4.5 Stars, Michael Cooper's Guide to New Zealand Wine 2011





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REVIEWS

Hand-picked from Waipara's oldest Pinot Noir vines, the 2009 vintage (★★★½) was fermented with indigenous yeasts and matured for 15 months in French oak barriques (20 per cent new.) Full ruby, it is mouthfilling and sweet-fruited, with strong, vibrant cherry, plum and spice flavours, a hint of licorice, and ripe, supple tannins. It's still very youthful, but already delicious. Michael Cooper's Buyer's Guide to New Zealand Wines 2011

Attractively perfumed wine with cherry, plum and spic flavours. Smooth-textured Pinot Noir with a lengthy finish. A class act. www.bobswinereviews.com 89/100

Medium ruby-purple colored, the 2009 Premo Pinot Noir presents ripe cherry, pomegranate cinnamon stick note with an undercurrent of violets and toast. Medium bodied with good mid-palate concentration and smooth tannins, it has refreshing acidity that gives a harmonious lift throughout the long, layered finish. Approachable now, it should drink nicely through 2015+. 91/100 eRobertParker.com Oct 31 New Zealand: Pure New Zealand, Lisa Perotti-Brown