

THE SPRINGS

WAIPARA NEW ZEALAND

The Springs is a range of estate grown wines from the heart of the Waipara Valley.
Made with great food and good friends in mind.



THE SPRINGS PINOT NOIR 2010

Variety:	Pinot noir (100%)
Brix:	24 – 25.2
Fermentation:	Small open top vats
Maturation:	50% Stainless Steel, 50% French Oak (10% new)
Alcohol:	13.5%
Titrateable Acidity:	7.12 g/l
Residual Sugar:	4g/L
pH	3.59
Fining:	Egg
Drink:	Now to 2015+

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 & stainless steel for the winter and in the spring underwent natural Malolactic fermentation.

TASTING NOTES

This Pinot Noir is made in a fruit driven style showing ripe aromas of plum and cherries. The palate is soft and elegant with good fruit concentration and is backed up by fine tannins.