

**FORMAL TASTING 1: REGIONAL** Our New Zealand Pinot Noir Regions

Wine #	Producer	Wine	Vintage	Analysis			Viticulture								Winemaking									
				Alcohol	Acidity g/litre	pH	Viticulturist	Region	Vineyard Location	Soil Type	Vine Age Years	Trellising	Canopy Management	Yield tonnes/Ha.	Winemaker	% Whole Cluster	Pre Fermentation Maceration	Yeast	Fermentation Peak Temperature and Time	Cap Management	Oak Type	Oak Maturation Regime	Filtration	
1	Alan McCorkindale	Waipara Valley Pinot Noir	2007	13.5%	7.2	3.44	Alan McCorkindale	Waipara	Omihi	clay loam with limestone chip	6	double guyot, VSP	shoot thinned, bunch thinned	2.75	Alan McCorkindale	0%	5 days at ambient	indigenous	30°C, total cuvaison 18 days	pigeage 1–5 times per day	French, tight grained	12 months on lees	rockstopper	
2	Craggy Range	Aroha Pinot Noir	2007	13.5%	5.7	3.62	Steve Smith	Martinborough	Te Muna Road Vineyard	75b Tauherenikau stony silt loam, ancient river terraces	8	double guyot, VSP	shoot thinned, early leaf pluck by hand, green harvest	very low	Adrian Baker	0%	yes	indigenous	30–32°C, 15–30 days total on skins	minimal pigeage	French, 42% new	14 months	yes, no fining	
3	Neudorf Vineyards	Moutere Pinot Noir	2007	14.1%	6.2	3.5	Phil Gladstone	Nelson	Moutere Hills	weathered clay bound gravels	15–30	VSP	shoot thin, lateral removal, bunch thin, hand leaf pluck	3.2	John Kavanagh	0%	6 days	indigenous	32°C, approx 21 days on skins, 8 days post ferment	punchdown once or twice per day	French, 20% new	12 months no racking	nil, no fining	
4	Peregrine	Pinot Noir	2007	13.5%	6.0	3.55	Various under direction of Nick Hoskins	Central Otago	80% Cromwell Basin, 20% Gibbston	schist loam and alluvial gravels	3–12	VSP	2 cane, combination spur and guyot, shoot thinned, leaf plucked	4.5	Peter Bartle	0%	5 days	RC212, RB2, F10, BM45, ASM, D254	32°C	punched down once daily during cold soak and post ferment, 2–3 times per day in ferment	French, 35% new	10 months	light	
5	TWR – Te Whare Ra	Pinot Noir	2007	14.5%	6.2	3.5	Jason Flowerday	Marlborough	Estate Vineyard Renwick	loam over clay	8	VSP	shoot thinned and bunch thinned	5	Anna and Jason Flowerday	0%	8–10 days	indigenous and RC212 and Harmon	12–16 days total time on skins plus cold soak	hand plunged	French, 35% new	12 months	cross flow	
6	Valli Vineyards	Bannockburn Vineyard Pinot Noir	2007	14.0%	6.5	3.61	Grant Ralston/ Blair Hunt	Central Otago	Bannockburn	wind blown loess	13	VSP	shoot thin, leaf pluck	3.2	Grant Taylor	30%	7 days	Asmanhaussen	32°C, approx 7 days	punchdown once per day during cold soak, 6–8hrs during ferment, once/day post ferment	French, 40% new	11 months	coarse pad filtration	
7	Villa Maria Estate	Single Vineyard Taylors Pass Pinot Noir	2007	14.0%	5.9	3.59	Mike Croad, Garrie Armstrong	Marlborough	Taylors Pass Vineyard in the Awatere Valley	silt loam over alluvial gravels	9	VSP	spur pruned, shoot thinned, leaf plucked, green harvest at veraison	3.5–4.5	Alastair Maling, George Geris, Jeremy McKenzie	0%	10–12 days	RC212	32–34°C	hand plunged up to 4 times per day, more during peak ferment	French, 32% new	14 months	yes	