

FORMAL TASTING 2: AGEABILITY *New Zealand Pinot Noir – Seven Years On*

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 Temp and Time	Cap Management	Oak Type	Oak Maturation Regime	Filtration
1	Ata Rangī	Pinot Noir	2003	13.5%	5.6	3.65	Olly Masters/ Clive Paton	Martinborough		alluvial gravels	10–23	VSP and Scott Henry	2500–4000 vines per hectare leaf removal post flowering	1.4	Olly Masters/ Clive Paton	10%	8–10 days at 10°C	indigenous	32–33°C	punch down once per day and up to 3 times per day at peak ferment	French	11 months	nil
2	Craggy Range	Te Muna Road Vineyard Pinot Noir	2003	13.0%	6.2	3.75	Steve Smith	Martinborough	Te Muna Road Vineyard	75b Tauherenikau stony silt loam, ancient river terraces	4	double guyot, VSP	shoot thinned, early leaf pluck by hand, green harvest	3	Doug Wisor	0%	yes	indigenous	30–32°C, 15–30 days total on skins	pigeage as required	French, 55% new	14 months	yes, no fining
3	Te Kairanga	Reserve Pinot Noir	2003	13.0%	5.7		Peter Caldwell	Martinborough		ancient river terraces	5–13	VSP	open canopy	Low	Peter Caldwell	15%	3–5 days 10°C	RC212	28–30°C, 5 days fermentation	plunged 6 hourly, 14–18 days on skins	French, 29% new, mainly Remond, Saury and Cadus	10 months	minimal
4	Staete Landt	Estate Pinot Noir	2003	13.6%	6.5	3.44	Charles Halliday	Marlborough	Rapaura Road, Jeffries Road corner	Wairau deep silt loam over gravels	6	VSP	shoot thinned, laterals removed, light hand leaf pluck, bunch thinned and shoulders removed	0.8	Ruud Maasdam	0%	5–8 days at 5°C	indigenous and cultured	30–34°C, 4 days ferment time, extended maceration	pumped over once daily during cold soak, plunged twice daily during fermentation	17 months	new oak for 10 months then to old oak for remainder	yes
5	Wither Hills	Pinot Noir	2003	14.0%	6.1	3.57	Geoff Matthews	Marlborough	Taylor River and Ben Morven Vineyards	stony silt loams over clay bound gravels at Taylor River, clay loam at Ben Morven	3–4 year	double guyot, VSP	shoot thinned, crop thinned, hand leaf plucked	5–6.6	Brent Marris and Ben Glover	0%	6–12 days	indigenous, RC212, D254	30–35°C, 6–10 days ferment	foot and hand plunged in 6t open top fermenters	French, medium toast	14 months	coarse earth and egg white
6	Pegasus Bay	Pinot Noir	2003	14.0%	5.7	3.7	Greg Miller	Waipara	Pegasus Bay Estate Vineyard	Glasnevin Gravels, wind blown loess on free draining gravels	majority 18, some 6	VSP and Scott Henry	shoot thinned, trimmed, hand leaf plucked, open	2.5	Lynnette Hudson and Matthew Donaldson	0%	7 days	2/3rds indigenous 1/3rd RC212	32–34°C, 6–8 days ferment, 18–20 days total on skin	pumped over once daily during cold soak, plunged twice daily during fermentation	Damy, Gillet and Remond	18 months	coarse pad filtration
7	Pegasus Bay	Prima Donna Pinot Noir	2003	14.5%	5.6	3.75	Greg Miller	Waipara	Pegasus Bay Estate Vineyard	Glasnevin Gravels, wind blown loess on free draining gravels	18	VSP	shoot thinned, trimmed, hand leaf plucked, open	2.5	Lynnette Hudson and Matthew Donaldson	0%	7 days	indigenous	33°C, 6 days ferment, 22 days total on skins	pumped over once daily during cold soak, plunged twice daily during fermentation	Damy, Gillet and Remond, 40% new	18 months	coarse pad filtration
8	Felton Road	Pinot Noir Block 5	2003	14.0%	6.1	3.52	Gareth King	Central Otago	Elms Vineyard, Bannockburn	Waenga series, fine sandy loam with dendritic calcium carbonate overlying gravels	10	double guyot, VSP	shoot thin, green harvest, minimal leaf pluck eastern side	5.0–7.1	Blair Walter	16%	8–11 days	indigenous	32°C, 5 days ferment	hand plunged up to 4 times per day	French, 3 yr air dried, 35% new	4 months then racked to 3yr old barrels for 7 months	nil, no fining
9	Mt Difficulty	Target Gully Pinot Noir	2003	14.0%	6.1	3.58	Robin Dicey	Central Otago	Target Gully Vineyard, Bannockburn	Lochar soils, carrick brown gravels with alluvial deposits of loam and gravel	9	high wire	shoot thinned, green harvest, well attended to!	4	Matt Dicey	13%	9 days	indigenous	35°C, 8 days ferment, 9 days post maceration	plunged daily during cold soak, three times daily during ferment, once daily post	French, 35% new	12 months	yes, no fining
10	Rippon	Pinot Noir	2003	13.5%	6.2	3.64	Nick Mills	Central Otago	Rippon Vineyard, Wanaka	ancient ejection cone of coarse schist gravels	12–19	double guyot, VSP	Love and Enthusiasm	5.8	Nick Mills and Team	15% micro ferments	7–9 days	non inoculated, happy	29–32°C	pigeage twice a day, gentle foot and pigeou	French, 25% new	10 months then racked for a further 6 months in old oak	nil, also no fining