

FORMAL TASTING 3: SUSTAINABLE *Sustainable Practices and Wine Character*

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	Dry River	Pinot Noir	2007	12.6%	5.5	3.65	Shayne Hammond	Martinborough	Estate grown	silt loam over alluvial gravels	20	Scott Henry	shoot separation, 100% hand leaf pluck at flowering	2.5	Katy Hammond and Neil McCallum	20%	6 days	cultured	28°C peak, 6 day ferment	tread 4 times per day during ferment	French, 25% new	12 months	sterile
2	Palliser Estate	Pinot Noir	2007	13.9%	6.9	3.54	Allan Johnson	Martinborough	Various	loamy clay over gravel subsoil	6–22	double guyot, VSP and Scott Henry		1.8	Allan Johnson	0%	5 days	indigenous	30°C, approx 5–7 days ferment	punchdown 2 to 3 times a day	French, 30% new	12 months	cross flow
3	Villa Maria Estate	Reserve Pinot Noir	2007	14.0%	6.0	3.59	Mike Croad	Marlborough	Awatere Valley and Ben Morven Valley	silt loam over clay	6–9	VSP	spur pruned, shoot thinned, leaf plucked, green harvest at veraison	3.0–5.0	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, 41% new	75% for 12 months, 25% for 14 months	yes
4	Montana	Letter Series 'T' Terraces Pinot Noir	2007	13.8%	6.3	3.48	John Argyle, Mike Insley	Marlborough	Brancott Valley	terraced hillside of glacial outwash with a high clay content	8	double guyot, VSP	shoot thinned, hand leaf plucked, 1 bunch per shoot	3.2–5.4	Nigel Fraser, Patrick Materman	0%	6 days	RC212, BM45, D254	32°C, total time on skins 16–23 days	all open tops and plunged 3 times/day during ferment	French, 39% new	10 months	coarse pad filtration
5	Pyramid Valley	Grower's Collection Eaton Family Vineyard Pinot Noir	2007	14.2%	5.3	3.65	Gareth King	Marlborough	Eaton Vineyard Southern Valleys	clay/bound gravels	9	double guyot, VSP	shoot thin, leaf pluck	6.1	Mike Weersing	15%	5–7 days at ambient 10–15°C	native vineyard pied de cuve	32°C, 28 days total cuvaision	pigeage twice daily	French, 33% new	15 months racked once before bottling	nil, also no fining
6	Seresin Estate	Raupo Creek Pinot Noir	2007	14.0%	7.5	3.75	Colin Ross	Marlborough	Raupo Creek Vineyard, Omaka Valley	clay loam	7	VSP	spur pruned, shoot thinned, hand leaf plucked 100% exposure, 8 shoots per metre	3	Clive Dougall	0%	5 days	indigenous	34°C, 7 days plus 18 days post ferment	hand plunged twice daily	French, 40% new	15 months	nil
7	Seresin Estate	Home Pinot Noir	2007	13.5%	6.8	3.72	Colin Ross	Marlborough	Home Vineyard, Renwick	a combination clay loam and Waimakariri soils	13	VSP mimicking a Lyre trellis!	spur pruned, shoot thinned, hand leaf plucked 100% exposure, 8 shoots per metre	2.26	Clive Dougall	0%	5 days	indigenous	34°C, 8 days ferment plus 16 days post ferment	hand plunged twice daily	French, 30% new	15 months	nil
8	Muddy Water	Pinot Noir	2007	13.8%	5.3	3.67	Miranda Brown and Belinda Gould	Waipara	Muddy Water Estate Vineyard	calcareous clays	14	spur pruned, VSP	shoot thin, leaf pluck	between 2.6 and 5.5	Belinda Gould	0%	5–7 days	indigenous	30–32°C, 9 days fermentation	up to 3 punch downs per day	French, 35% new	16 months no racking	nil
9	Rippon	Pinot Noir	2007	12.9%	8.5	3.4	Nick Mills	Central Otago	Rippon Vineyard, Wanaka	ancient ejection cone of coarse schist gravels	16–23	double guyot, VSP	Love and Compassion	3.2	Nick Mills and Team	18% micro ferments	3–9 days	non inoculated, happy	29–34°C	pigeage twice a day, gentle foot and pigeou	French, 30% new	11 months then racked for a further 6 months in old oak	nil, also no fining
10	Mount Edward	Morrison Vineyard Pinot Noir	2007	14.0%	5.4	3.65	Tim Austin Moorhouse	Central Otago	Lowburn	sandy clay loam over alluvial gravels	11	VSP	10 shoots per metre, 1 bunch/shoot, lateral removal only, shoulders removed	4	Duncan Forsyth	0%	5–7 days at ambient 10–15°C	indigenous	31°C, total ferment 11 days	pigeage twice daily, three times at peak	French, 1/3rd new	12 months	nil
11	Pyramid Valley	Calvert Vineyard Pinot Noir	2007	13.5%	5.3	3.67	Gareth King	Central Otago	Calvert Vineyard Bannockburn	Bannockburn series, tertiary clays/quartz sands, dendritic calcium carbonate overlying schist gravels	5–8	double guyot, VSP	shoot thin, green harvest, minimal leaf pluck eastern side	2.9–4.1	Mike Weersing	15%	5–7 days at ambient 10–15°C	native vineyard pied de cuve	32°C, 28 days total cuvaision	pigeage twice daily	French, 33% new	15 months racked once before bottling	nil, also no fining
12	Felton Road	Pinot Noir Calvert	2007	14.0%	6.1	3.54	Gareth King	Central Otago	Calvert Vineyard Bannockburn	Bannockburn series, tertiary clays/quartz sands, dendritic calcium carbonate overlying schist gravels	5–8	double guyot, VSP	shoot thin, green harvest, minimal leaf pluck eastern side	2.9–4.1	Blair Walter	27%	9 days	indigenous	32°C, 5 days ferment	hand plunged up to 4 times per day	French	11 months 26% new then racked to 3yr old barrels for 2 months	nil, no fining
13	Craggy Range	Pinot Noir Calvert Vineyard	2007	13.9%	5.9	3.58	Gareth King	Central Otago	Calvert Vineyard Bannockburn	Bannockburn series, tertiary clays/quartz sands, dendritic calcium carbonate overlying schist gravels	5–8	double guyot, VSP	shoot thin, green harvest, minimal leaf pluck eastern side	2.9–4.1	Adrian Baker	0%	yes	indigenous	30–32°C, 15–30 days total on skins	minimal pigeage	French, 38% new	10 months	yes, no fining