



STONEBURN

MARLBOROUGH
NEW ZEALAND

STONEBURN 2010 MARLBOROUGH PINOT NOIR

Winemaker's Notes

This Pinot Noir has medium body with strawberry and black cherry fruit aromas. The palate combines the flavours of black cherry, spice and subtle French oak to produce a soft full wine.

Technical Details

Harvest Date: 11 March – 12 April 2010
Alcohol: 13.5%
Titratable Acidity: 5.4 g/l
Residual Sugar: 0.3 g/l
Bottling Date: 3 March 2011

Fruit Source

100% Wairau Valley, Marlborough, New Zealand

Clones

A mixture of clones from a number of sites across the valley floor.

Vintage Conditions

A very cool period from November to January resulted in decreased crop yields across all varieties. This cool weather created uncertainty as to whether or not the grapes would ripen enough for the up and coming vintage. Any fears of this were soon alleviated by a very warm March/April. Good clean fruit picked with no pressure from disease or inclement weather. Marlborough's cool nights and warm days enabled us to produce wines which are intense in flavour with good acidity.

Vinification

A portion of the fruit was hand picked and was plunged in small open vats until completion of ferment. The fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32° degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak.

The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

Awards

Air New Zealand Wine Awards 2011 – Pure Bronze
Royal Easter Show Wine Awards 2012 – Bronze
New Zealand International Wine Show 2012 – Bronze
New World Wine Awards 2012 – Bronze
Easter Show Wine Awards 2013 – Bronze

Stoneburn 2010 Pinot Noir – 88 points

White pepper and geranium aromatics add charm to the crisp berry and cherry flavors within, with Earl Grey tea and citrus zest accents on the finish. Drink now through 2022.

San Francisco International Wine Competition 2013 - Bronze