



STONEBURN

MARLBOROUGH
NEW ZEALAND

STONEBURN 2011 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	March & April 2011
Alcohol	13.5% Vol.
Total Acidity	5.9 g/l
Residual Sugar	0.74 g/l
Bottling Date	13 April 2012
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

Fruit Source

100% Wairau Valley, Marlborough, New Zealand

Clones

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

Vintage Conditions

Early summer was a period of consistently dry weather, long warm days and cool nights. With good healthy vines and strong summer growth, crop loads were managed by shoot and fruit thinning. In March we saw a quick cool southerly blast with some rain pass through which slowed down the ripening, a lot of work was done to reduce the leaf shading of the fruit. The weather cleared to the warm days and cool nights that Marlborough is well known for, this caused a longer growing season - ideal for the Sauvignon Blanc and aromatics. The fruit was picked on its flavour balance with slightly lower sugar levels, strong intense flavours and good crisp 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.