

Highfield Tasting Note



Highfield Pinot Noir 2007

Technical Notes

Variety	Pinot Noir 100%
Harvested	From 23 March to 11 April 2007
Vineyards	Omaka Valley and Brookby Ridge
Clones	10/5, clone 5, 115, 667 and 777
Brix at harvest	25° – 27.5°
Fermentation	7 days pre-ferment maceration. Whole berry fermentation in open top tanks and hand plunged
Maturation	12 months in French oak barrels
Alcohol	14.5%
Residual sugar	1.4g/l
Total acidity	5.8g/l
pH	3.60
Bottled	August 2008, under screw cap
Cases made	1000
Released	December 2008

Description

This wine was handmade utilising old world and gravity winemaking techniques. Hand picking and sorting, open-top fermentation, hand plunging and minimal racking has created a generous and well structured wine with true pinot noir character. The Highfield Pinot Noir is fined with organic, free range egg whites and lightly filtered to retain lively fruit flavours and depth

Sensory

Colour	Bright garnet
Aroma	Sweet berry fruits, bright cherry and plum comprise the bouquet. Hints of earthy mushroom, forest floor and spicy oak are also present.
Palate	Silky smooth tannins with a very focused and well balanced mouthfeel.

Cellaring Potential

Drinking well on release. The wine will develop nicely into 2010 and beyond.

Food Suggestions

A perfect match with New Zealand spring lamb.

2007 Season

A wet and wild spring influenced flowering in November and December 2006, contributing to low yields. Many bunches developed the desirable hen and chicken effect (mixture of medium and small berries) which provides good intensity. Over the ripening period temperatures were erratic while March and April were warm and calm leading to a trouble-free harvest with low quantity and high quality.