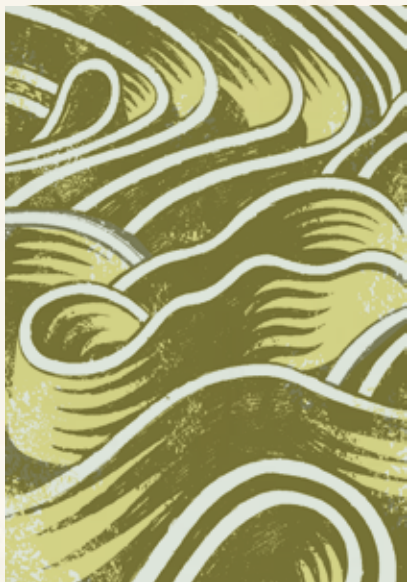


**DURVILLEA**  
MARLBOROUGH



"All along Marlborough's wild coast, clinging to rocks at low tide is the seaweed Durvillea. We know it as bull kelp or rimurapa, and its strong lines, shapes, textures and colours mirror the depth and complexity of flavours found in our wine.

The Durvillea Pinot Noir grapes are grown in the Wairau Valley and Kekerengu Coast of Marlborough. The grapes are harvested at precisely the right moment and I preserve the purity and intensity of flavour in my winemaking."

Simon Waghorn – Winemaker

## 2009 Pinot Noir

### VARIETY

100 % Pinot Noir

### GRAPEGROWERS

Grown at the Beaconhill, Comelybank, Vita Brevis, Sleepers and Astrolabe Farm vineyards.

### LOCALITY

Waihopai Valley (78%), Kekerengu Coast (10%), Brancott Valley (7%) and Grovetown (5%), all Marlborough, NZ.

### SPECIFICATIONS

Alcohol	14.0%
Residual sugar	1.0g/l
pH	3.51
Titrateable Acidity	5.4g/l

### VITICULTURE

**Climate** A mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the season coupled with useful rainfall at the key time of pre-veraison resulted in a perfect canopy for fruit development.

**Soils** Free-draining stony, silty loam.

**Vine Management** Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked and lightly leaf plucked.

**Harvest Dates** Between 31st March and 20th April, 2009.

### TASTING NOTES

**Colour/Appearance** Deep garnet.

**Aroma/Bouquet** Black and red cherries, forest fruits and spice.

**Palate** Full bodied with cherry and plum flavours, silky texture and long dry finish.

**Cellaring** Already drinking well and likely to improve over the next 3 years.

**Suggested Foods** Duck, lamb and venison and veal dishes.

**Serve** at warm room temperature.

### WINEMAKING

The fruit was half hand and half machine picked, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

Winemaker: Simon Waghorn.

*Simon Waghorn*