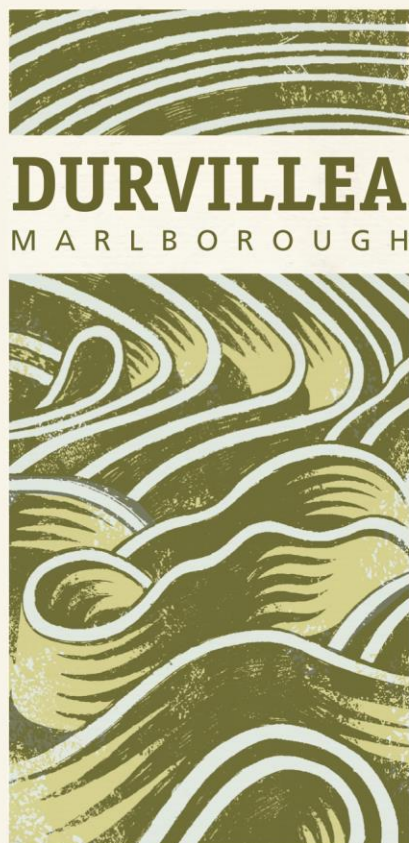


VITICULTURE

Climate The early growing season had useful rains and few winds, aiding grapevine health. The ripening period was dry and mild, allowing balanced acidity and good flavours at moderate sugar levels.

Soils Free-draining stony, silty loam

Vine Management Standard trellis with vertical shoot positioning, pruned to 2 canes. We cluster thin aggressively to low crop loads to achieve balance and concentration in the fruit. Vines are trimmed closely, well tucked and lightly leaf plucked.



WINEMAKING

The fruit was largely hand-picked, with 10% machine picked at night, 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.

DURVILLEA MARLBOROUGH PINOT NOIR 2011

VARIETY

100 % Pinot Noir

GRAPEGROWERS

Grown at the Wrekin, Ballochdale, Sleepers, Beacon Hill, Comelybank and Astrolabe Farm vineyards.

SUB-REGIONS

Wairau Valley(49%), Awatere Valley(29%), Kekerengu Coast(22%).

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1.0g/l
pH	3.63
Titrateable Acidity	5.0 g/

TASTING NOTES

Colour/Appearance Deep brick red

Aroma/Bouquet Black and red cherries, forest fruits conserve, spice, and an intriguing earthy complexity.

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

Cellaring Already drinking well and likely to improve over the next 10 years.

Suggested Foods Duck, lamb and venison and veal dishes.

Serve at warm room temperature.

Harvest Dates Between 24th March and 22nd April, 2011.

Winemaker Simon Waghorn