



2007 SP ANDERSON VINEYARD MARLBOROUGH PINOT NOIR

P R O D U C T I O N N O T E S

The saying 'good things come in small parcels' applies to wine. Each vintage we discover small batches of exceptional grapes which we make into our Small Parcel SP range.

The grapes for this wine come from Ian and Donna Anderson's vineyard high up in the Brancott Valley in Marlborough. The clay soils of the Brancott tend to give us a lighter style of Pinot Noir.

These grapes, a mixture of clones, were hand harvested and fermented and aged in stainless steel until post malolactic fermentation. The wine was then put into 30 per cent new French barrels and the balance to older French barrels where it was allowed to mature for five months. It then received a light egg white fining, was stabilised, filtered and bottled.

AVERAGE ANALYSIS AT HARVEST

Brix:	25.1
Titratable Acidity:	8.7 g/L
pH:	3.52

WINE ANALYSIS

Alcohol:	14%
Titratable acidity:	5.6 g/L
pH:	3.56
Residual sugar:	1.6

TASTING NOTES

Colour: Bright red.

Aroma: Fresh summer fruits with a hint of spicy toasty oak.

Palate: A lighter fruit driven style with good spicy oak to give complexity. Incredibly juicy fruit with great weight and length.

Food Match: Great with smoked salmon, and any lamb or on its own.

Cellar: Three to five years with confidence

We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation minimized and that the wine arrives as we intended.

