



VINTAGE

Typically the 2012 vintage was a cooler season which resulted in longer hang-time producing ripe grapes with intense flavour development. This vintage has produced excellent white and red wines with purity, freshness, varietal typicity and wines that speak of a sense of place and a cool climate growing region. Using the words of the Burgundians; these are classic wines.

VINEYARD

This is one of New Zealand's original close planted vineyards with a world class reputation for producing full bodied, long lived Pinot Noir. Crop levels are naturally low, producing small bunches with small berries. The Clayvin vineyard is situated at the end of the Brancott Valley on gentle north facing slopes referred to as the 'Southern Valleys'. All viticultural practices follow organic principles, the vineyard is certified organic. The soil profile is predominately clay, which allows moderate moisture retention to provide the vines with water, preventing undue stress in the typically warmer Marlborough days. Large diurnal fluctuations, (warm days and very cool nights) results in naturally high acid in the Pinot grapes and a very stable pH. A stable pH is essential, meaning acidification was not necessary and allows minimal intervention winemaking techniques to be used. Clayvin vineyard produces Pinot with firm tannins, a long linear structure, typical of the clay slopes of the Southern Valleys.

WINEMAKING

Traditional techniques were used with little winemaking influences, allowing the wines to practically make themselves. Approximately 25% of the bunches were put directly into the vat (whole bunches) and the rest of the grapes were destemmed directly on top, no pumping, resulting in a high percentage of whole berries. Whole bunches give fine mouthcoating tannins with prominent spicy flavours from the stalks; whereas the whole berries gives abundant round, generous fruit. The grapes were allowed to sit for a 5-6 days (cold soak) and then fermentation started naturally by the grapes own indigenous yeast. The fermenting vats were plunged twice a day, keeping the skins moist and allowing extraction of tannin and fruit flavours. Plunging tailed off to once a day during post fermentation maceration, this was gentle hand plunging where the skins were merely pushed under the surface of the wine. Again this keeps the skins moist but reduces extraction, producing balanced Pinot Noirs. Total cuvaison (total time on skins) was 21 to 25 days and then the vats were gently pressed; hard pressings separated and put to French barrels. Approximately 25% of these barrels were new French oak barriques and the rest, one or two year old barrels. The malo-lactic fermentation occurred naturally in the spring and the only time the wine was removed from the barrel was for blending and bottling after 16-17 months. No fining was used, only a light filtration for clarity.

TASTING NOTES

Vibrant cherry red colour with an auburn background portrays a depth of colour and richness; the result of small, concentrated berries which were used to make this wine. This wine has aromas of ripe cherries; earthy forest floor with spicy, cedar and almost chalky tones as a result of whole bunches in the fermentation. The weight and length on the palate of this wine are instantly apparent with fine, silky, mouth-coating tannins which give structure and balance to the concentrated yet balanced fruit. Fruit flavours are abundant; red and dark fruits, roasted rare meat, spicy, tomato leaf with a chalky texture and refreshing acidity. It will ask for consideration and have you returning for another mouthful.



'CLAYVIN VINEYARD' PINOT NOIR 2012