
**MYSTERIOUS DIGGINGS
PINOT NOIR**



APPELLATION:
Central Otago

VARIETALS:
Pinot Noir

ALCOHOL:
14.3%

RESIDUAL SUGAR:
<1 g/l

pH:
3.59

TA:
6.10 g/l

RELEASE DATE:
June 2012

CASES PRODUCED:
520

WINE VINTAGE: 2011

TASTING NOTE:

This delicious Pinot Noir is both very approachable and very sophisticated. The wine has a bright garnet colour with doris plums and wild thyme on the nose. On the palate there are beautiful herbaceous notes with bright cherry flavours and vibrant acidity. It is long and luxurious in the mouth and perfect both as a wine for its own sake, and with a wide spectrum of foods - pork, salmon, venison, as well as those essentials of life always made better by Pinot Noir - pizza and burgers.

CELLARING: 6 years

VINEYARD NOTE:

The vineyard was cropped to low levels with fruit in small uniform bunches with good lignification in the stems. It was some of the first Pinot to be harvested in the district and was in excellent condition.

HARVEST NOTES:

This block was apt for picking early with the grapes in perfect condition and beautifully balanced. The wine reflects the warmth of the harvest as well.

VINIFICATION NOTES:

The fruit was hand harvested at the end of March with 25% fermented as whole clusters. After a 5 day cold soak the grapes fermented at a relatively cool temperature for about ten days with 19 days total time on skins. The pressed wine was settled over night then racked to 100% older French oak barriques. The finished wine was unfinned and lightly filtered before bottling early 2012.