



REGIONAL RESERVE TASTING NOTES

Wine: Regional Reserve Central Otago Pinot Noir
Region: Central Otago, New Zealand
Vintage: 2008
Alcohol Content %: 14.0% vol
pH: 3.53
Residual Sugar: 1.17g/l
Total Acidity: 6.2g/l
Bottled: 02.04.09



Viticulture: 2008 vintage was an ideal growing season for Central Otago. The weather was warm and dry for the majority of the critical ripening period, resulting in optimum flavour development. With winter arriving a little earlier than usual, correct crop balance was very important to ensure.

Fruit set in Otago was consistent with even ripening. A mixture of Pinot Noir clones were grown on a standard vertical shoot positioned canopy. Vines were kept in balance by delateralising and dropping excess fruit to ensure.

Vinification: Fruit was hand harvested in batches and carefully destemmed into open top fermenters upon arrival into the winery. A selection of wild yeast strains were used for fermentation, the wine was then hand plunged and transferred to a mix of seasoned and French oak to continue post ferment maceration on lees to encourage depth and colour in the wines.

Vintage: The 2007 vintage was ideal in the Hawkes Bay region. Fine mild days continued throughout the harvest period, with minimal rain, resulting in even flavour development and ideal harvest dates.

Winemaker's notes: Dark cherry in colour, the nose is full of dark berries and kalamata olives. The palate is warm with a lively intensity, and a lovely delicate cedar backdrop. Full, round velvet in texture intertwined with dark chocolate tannins and a herbal spice finish.

Food match:

Cellaring: This Central Otago Pinot Noir is a delicious drop in its youth, ready to be a part of any occasion. If cellared correctly it will continue to develop more mature characteristics through until 2014.

Winemaker: Nikolai St George

Prova da safra de 2006.

Panquecas de carne com salada. Jantar em 30 de outubro de 2009.

<http://www.emporio4estacoes.com.br/>

Matua Valley Pinot Noir

Uva: 100% Pinot Noir

Notas de degustação: É um Pinot Noir de estilo leve e frutado, típico da Nova Zelândia. O Matua Valley tem cor similar à de um Bourgogne. Apresenta perfume suave de pimenta, junto com cereja doce e pequenas frutas silvestres. Na boca possui toques apimentados devido ao estágio pelo qual passa em carvalho. Isso resulta em um vinho com boa complexidade, elegante e de boa integração entre a fruta e a madeira.

R\$66,00

Prova da safra de 2006.

Panquecas de carne com salada. Jantar em 30 de outubro de 2009.