



RECENT FEATURES

Jules Taylor 'OTQ' 2018 Rosé and 2017 Chardonnay and Pinot Noir

SOHO 'Pink Sheep' Marlborough Pinot Noir 2017

Mahi 2018 Marlborough Rosé and Pinot Gris

Russian Jack 2018 Sauvignon Blanc and Pinot Gris, and 2017 Pinot Noir

John Forrest 'Collection' Chardonnay 2013-2011, Pinot Noir 2014 and 2013, and Syrah 2014

Haha 'Brut Cuvee' Chardonnay/Pinot Noir NV - New Blend

Mills Reef 2017 'Reserve' Cabernet/Merlot and 2016 'Elsbeth' Syrah

Soljans 'Fusion', and 2016 'Reserve' Chardonnay, Merlot Cabernet Malbec and 'Tribute'

Lafage 'Nicolas' Grenache Noir 2016 and Clos du Caillou CDR 'Garriques' 2016

Cross Hares Canterbury 2017 Pinot Gris and Pinot Noir

Clearwater Cove 2018 Sauvignon Blanc and Pinot Gris

Te Kairanga 2018 Rosé and Pinot Gris, and 2017 Chardonnay and Pinot Noirs

Two Rivers 'Isle of Beauty' Marlborough Rosé 2018

Palliser Estate Martinborough Rosé 2018

Ceres 2016 'The Artists Collection' 'Inlet' and 'Black Rabbit' Pinot Noirs

Crazy by Nature and Millton Vineyards 2017 – 2015 Releases

Misha's Vineyard 2016 'Impromptu' and 'The High Note' Pinot Noirs

Paritua Hawke's Bay 2014 'Red' and '21.12'

Maori Point 2018 Central Otago Pinot Noir Rosé and Pinot Gris

Invivo Marlborough and Central Otago, and Graham Norton Wine Selections

Ruru 2018 Central Otago Rosé and Pinot Gris

The Landing 2018 Bay of Islands Rosé and Pinot Gris

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Northburn Station Central Otago Pinot Noir 2013 – 2011

29 May, 2015

Following the purchase of Northburn Station to the LVMH Group, Paul Wai Poi of CPP Wines acquired all the stock of the 2013, 2012 and 2011 Northburn Station Pinot Noirs. He has now sold all the wines to various retailers and the wines will soon be on the market. The fruit for the wines comes from the 23 ha Northburn Station vineyard planted in 1999, the Pinot Noir comprising 70% of the total plantings. Shane Livingston the viticulturist brought the vineyard to BioGro organic certification in 2013. The winemaker for the wines was Richard Broadhead, brother and brother-in-law to then owners Jan and Tom Pinckney, who used the Mount Edward facility. The family resemblance of all the wines is the feature, and they show excellent Central Otago regional character. They will be worth seeking. Trade enquiries for other wines from Paul Wai Poi of CPP Wines can be made on Tel: 09 360-2854, or Email: paulchowmein@xtra.co.nz

FEATURED WINES IN THIS REVIEW

Northburn Station Central Otago Pinot Noir 2013 +

Northburn Station Central Otago Pinot Noir 2012 +

Northburn Station Central Otago Pinot Noir 2011 -

Pinot Noir from New Zealand – Otago

★★★★★ 17.5+/20

Dark, deep, ruby-red colour with slight purple hues, lighter on rim. The bouquet is elegant in depth with good volume of dark red cherry fruit with violet perfumes intermingling harmoniously with thyme herbs and undergrowth. This is beginning to show some secondary complexities. Medium-full bodied, soft, plush and juicy flavours of dark red cherry fruit are interwoven with thyme herbs and floral elements. The palate follows a light, grainy tannin line and is driven by fresh, lacy acidity. The acidity enhances the fruit lift and liveliness and the wine flows with good tension to a soft-textured, juicy finish with bitter cherry and violet floral nuances. This is a plush, juicy, up-front and lively Pinot Noir with cherry and herbal flavours. Serve with lamb, beef and venison over the next 5-6 years. Multi-clone blend from 'Northburn Station', hand-picked, fully destemmed and fermented to 14.0% alc., the wine aged 10 months in French oak. 17.5+/20 May 2015 RRP \$29.95

Safra 2011. Jantar em 20/08/2018. Rootstock: Pinots da Nova Zelândia.

Northburn Station Pinot Noir

13 Jul, 2013

Northburn Station is just five minutes from Cromwell, Central Otago and comprises of a vineyard, a cellar door restaurant and a wedding and function venue. They also produce some pretty good Pinot Noir and a small amount of Riesling. All Northburn wines are made from 100% Northburn fruit, the two wines reviewed from the same seven clones of Pinot Noir and made by a couple of great winemakers: Michelle Richardson at the Maude Winery (2010) and Richard Broadhead at Mount Edward (2011.) Here are my impressions of the latest Northburn Station Pinot Noir releases. I had to warm them both (winter!) and tasted both in XL5 and Spiegelau Burgundy glasses to get a better overview of them.

Northburn Station Bill's Blend Pinot Noir Central Otago 2010

100% Pinot blended from several blocks at Northburn, with vine age from 8-10 years, hand picked in April 2010 and made by Michelle Richardson at Maude Winery using traditional techniques then spending 10 months in French Oak. Only 410 cases bottled.

Bright red cherry in colour, soft red berry fruits in the nose with a shy savoury element, and a little hint of spice. Lighter bodied wine with spicy plums on the palate, silky tannins, a restrained amount of oak and bright acidity lead into a on dry but juicy moreish finish. Pleasant and very approachable. Alcohol/Vol 14%

Northburn Station Bill's Blend Pinot Noir Central Otago 2011

Again 100% Pinot Noir, same clones but a year later from the same vines. This time made by Richard Broadhead at Mount Edward Winery, using similar winemaking techniques also spending 10 months in French oak. This vintage was unfiltered and unfiltered contributing to the more velvety texture of the wine.

Slightly lighter in colour than the 2010, with cherry & raspberry fruit and a hint of forest / spice in the nose. Tart cherry and sweet plum fruit on the palate with a velvety mouthfeel, well structured with fresh acidity, fine tannins and subtle oak – need a little more time to integrate and balance out, otherwise I really liked it – so did Glenys – fresh, clean and again, quite moreish. Alcohol/Vol 14%

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Safra 2011. Jantar em 20/08/2018. Rootstock: Pinots da Nova Zelândia.