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## SURVEYOR THOMSON 2011 PINOT NOIR

Our newly released, single vineyard pinot noir from 2011 - savoury & complex...



92 points by Lisa Perotti-Brown.  
MW at the eRobertParker.com  
issue #216

Pale to medium ruby color, the 2011 Pinot Noir gives a gamey / meaty nose over a core of kirsch and dried mulberries with hints of mushrooms and damp earth. Medium bodied and elegantly styled in the mouth, the mature palate is in a sweet spot at the moment with lots of lively layers and a good long finish

### TASTING NOTES:

Our 2011 Pinot Noir has blackcurrant, lifted spice, dark and spicy mineral aromatics with a lush, warm, richly textured mouthfeel, lots of depth and length. Medium ruby-purple coloured. It has intense aromas of warm strawberry and raspberry with game and earth nuances plus touches of cedar, some cinnamon and forest floor. The medium bodied palate gives taut, savory fruit structured by medium-high acid and a medium level of fine tannins, finishing long. Consider drinking it 2014 to 2020. This wine shows lots of depth, concentration and persistence.

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Price: \$70.00

Availability: IN STOCK

Quantity:

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### VINTAGE SUMMARY 2011:

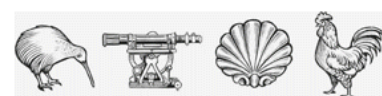
The growing season was most unusual with spring being the warmest and most stable to date and no frosts. We experienced a very early, fast and successful flowering which resulted in solid crops across all varieties. We were relieved to see things cool down in January, which set the pattern for a cooler and wetter mid-season. The weather settled for a flawless and warm Indian summer during harvest. There was no rain and the harvest started in March.

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The 2011 vintage produced wines of restraint and elegance. Dark blackcurrant, moody and spicy mineral aromatics, this wine shows lots of depth, concentration and persistence. A soft and supple wine, lots of rich fruit with a good depth of flavour. Lovely acidity and fine tannins give the wine great length and structure whilst also making it very approachable on release.

#### TECHNICAL NOTES:

A typical ferment was 7-10 days cold soak at 6-10cels, 7-10 days fermentation at 16-33cels, 7-10 days post maceration at 22-30cels. No added yeast, hand plunged 2 times a day, 20% of the fruit was whole bunch the remainder destemmed not crushed. 85% of the wine went to french oak barriques for 10 months of which 33% was new.

The wine had a light organic egg white fining and a coarse then medium filtration for clarity and precision of flavours.

Sorbic Acid\* mg/L < 2

Total Alcoholic Strength % v/v 13.4

Total Acidity g/L as Tartaric Acid 5.9

Volatile Acidity g/L as Acetic Acid 0.48

Density g/mL at 20°C 0.9916

Total Dry Extract g/L 27.9

Total Sugars g/L 0.31

pH pH Units 3.61

Total Sulphur Dioxide mg/L 82

#### RAYMOND CHAN WINE REVIEWS

Moderately, dark garnet-red colour, lighter on rim. This has a soft, rich and aromatically lifted bouquet with an array of savoury red berry fruits intermingling with dried herb, mushroom and game notes showing whole cluster inclusion and some complexing secondary development. Medium-full bodied, complex flavours of savoury red fruits, dried herbs, undergrowth and game are the feature on the palate. The mouthfeel is bright, juicy and lively from fresh, lacy acidity, and the flavours are supported by fine, grainy tannin extraction and structure.

The palate has drive, with good power and line, carrying the savoury flavours to a dry-textured, long, lingering finish. This is a grainy, sinewy Pinot Noir with complex secondary and whole bunch flavours and a fresh, lively mouthfeel. Serve with coq au vin and casseroles over the next 5+ years. Pommard and Dijon clone fruit from the 'Surveyor Thomson' site at Lowburn, given a cold soak and indigenous yeast fermented with less than 20% whole bunches to 13.5% alc., the wine spending approx. 25 days on skins and aged 10 months in 33% new French oak barriques. 18.0-/20 Aug 2014.

*Safra 2010. Jantar em 20/08/2018. Rootstock: Pinots da Nova Zelândia.*