

# ARCHANGEL

INAUGURAL RELEASE

## PINOT NOIR 2008

This wine has been crafted from fruit selected for vibrancy and precision and has been fermented with the inclusion of some whole clusters. The fragrant red and black cherry fruits open out to a spicy and deliciously warm texture with persistence and length that define this site. Enjoy this wine with your favourite dishes as it unveils over the next five years.

John Belsham – *Winemaker* (2 April 2009)

## VINTAGE SUMMARY 2008

2008 marks a landmark year - our first vintage. The growing season was perfect. Enough rain in the spring to give us good moisture levels in the ground and together with warm temperatures ensured the canopies remained in good health. Fruit set was excellent. The weather continued to be a classic for Central Otago, with warm dry conditions continuing well into the season. Yields were managed to a very moderate average of 2.0 kg per vine following extensive shoot thinning, leaf plucking and fruit thinning; this also helped ensure the young vines remained in balance. Cooler nights closer to harvest slowed the ripening process but gave us the diurnal variation in temperatures that makes for great Pinot Noir. We began harvest on the 1st April. Harvest proceeded over a two week period; each clone picked separately and at an optimal level of ripeness. Harvest was completed on the 14th April.



## TECHNICAL NOTES

- ◆ Clones: 113, 115, Abel
- ◆ Hand harvested
- ◆ Chilled overnight prior to destemming
- ◆ 15% whole bunch fermentation
- ◆ 30 days of fermentation in small open topped fermenters including 10 days pre fermentation maceration
- ◆ Extended ageing on lees with battonâge and no SO<sub>2</sub>
- ◆ Barrel aged in 40% new oak for 10 months
- ◆ The barrel selection blended, lightly egg white fined and bottled in March 2009
- ◆ 14% Alc/Vol

PRODUCTION LIMITED TO 500 CASES