



## 2012 SV CENTRAL OTAGO PINOT NOIR 'RAZORBACK'

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SWF885E926FB

### Winemakers Notes

Hand harvested fruit from the Highwater Vineyard at the southern end of Bendigo, on the eastern side of Lake Dunstan has been used to craft our 2012 SV Central Otago Pinot Noir. Central Otago had a tremendous vintage in 2012. The fruit was chilled and transported to Auckland for vinification. We have used very gentle and traditional techniques to make this wine and this allows the quality of the fruit to shine through. The wine spent just over 14 months in French oak (just over 20% new) and it was undisturbed during this time (apart from topping). Once assembled, the wine received a gentle filtration and was bottled.

### Analysis

**Alc** 14.5 %      **Acid** 6.8g/L      **Res Sugar** 2.2g/L      **pH** 3.67

### Tasting Notes

**Colour:** Deeply coloured for a Pinot Noir, this wine has a red/purple core and a red rim.  
**Bouquet:** High toned floral notes, red cherries, Black Doris plums, hints of tamarillo and a lovely background of subtle oak.  
**Palate:** Full bodied for Pinot, with firm, yet fine grained tannins and masses of sweet fruit in the mid palate.

### Cellaring

Already approachable, but we expect this wine to develop for a number of years.

### Food Matches

### Independent Reviewer's Comment

### Awards

Not yet shown