

Chasing Harvest

New Zealand, Central Otago Pinot Noir 2009

Appellation:	Central Otago
Sub-region:	Alexandra
Cases Produced:	64 cases
Clones:	Dijon 777, 115
Oak Treatment:	Aged in 100% french oak for 12 months
Bottling Date:	June 9, 2010
Alcohol:	13.5%
pH:	3.67
Total Acidity:	5.3

THE WINE

The 2009 Pinot is an excellent representation of Central Otago and the sub-region of Alexandra. The wine expresses aromas of dark cherry, spice, savory and floral elements with a velvety richness and elegant finish.

You can enjoy it on its own, or I think it would also pair well with an assortment of foods and cheeses, salmon, beef, and braised rabbit with a cherry chutney are a few suggestions.

THE VINEYARD

Central Otago, New Zealand is the world's southernmost wine region. It has a cool and dry climate surrounded by snow-capped mountains and dramatic views. The fruit is sourced from a vineyard located in the most southern sub-region of Alexandra. The vineyard features rolling hills of free draining deep alluvial gravel soils high in mineral content and schist, patches of wild thyme are found on the periphery of the vineyard.

THE VINTAGE

The season started with a typical spring. Good weather during flowering resulted with excellent fruit set. The summer was on the cool side. March was a return to warm weather and the vines ripened very smoothly. The harvest was slightly later than normal.

WINEMAKER'S NOTES

'Are we going for vintage or snow season?' This was our thought as we traveled south from Marlborough through the Southern Alps in a snowstorm. We were stopped one night at the Lindis Pass with the road closed. We reached our destination the next day, the heart of the Central Otago wine region, Cromwell. The sun was shining and the winter we just experienced was still a couple months away in this glorious part of New Zealand. We got to work right away.

This wine is our first wine under the Chasing Harvest label. I worked once for a South African winemaker that would say, 'There may be easier ways to make wine, but I know no better'. With our first wine I can surely say there is no wine crafted with greater effort. It was an epic and exhilarating undertaking. We carefully selected and hand harvested only the best clusters from the vineyard and de-stemmed some portions of the grapes by hand. A small portion of juice was bled from tank to further concentrate the wine. The wine experienced a long maceration, and gentle punch downs of the cap occurred 2 to 3 times a day during fermentation.

The wine post fermentation was raked by gravity to French burgundy oak barrels of cooperage Cadux, Mercurey, and Remond. The wine remained in barrels for the following 12 months. It was raked without pumps just prior to bottling. The wine is unfinned and unfiltered.

ABOUT US

Chasing Harvest is a boutique wine company that was created by husband and wife team, Michael Kush and Jennifer Kingen Kush. With only passports and backpacks, a passion for adventure, travel, and wine inspired us to 'chase harvest' across five continents, eight countries, and 18 vintages. We used our experiences of the world's greatest wine regions to handcraft this limited edition wine.

Thank you for your interest in our wine and visit chasingharvest.com to follow our journey and learn more about our other wines and next stop: Portugal.

