

Chasing Harvest

New Zealand, Central Otago Pinot Noir 2010

Appellation:	Central Otago
Sub-region:	Cromwell Basin, Bannockburn
Cases Produced:	108 cases
Clones:	Dijon 777, 115
Oak Treatment:	Aged in 100% French oak for 13 months
Bottling Date:	June 2, 2011
Alcohol:	14%
pH:	3.7
Total Acidity:	5.6

THE WINE

The 2010 Pinot is an excellent representation of the darker and savory side of Central Otago Pinot Noir expressing aromas of red currants, sweet dark cherry, spice, savory and mineral notes with a rich and velvety texture and long finish.

You can enjoy it on its own, or I think it would also pair well with an assortment of foods and cheeses, salmon, lamb, 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 two vineyards. The first is located in the heart of the Cromwell Basin; the Aurum home block features glacial gravels, sand and silt. The second vineyard along the famed Felton Road is a mixture of clay and quartz sands with schist gravel.

THE VINTAGE

The season started with a mild and cool spring. Good weather during flowering resulted with excellent fruit set. The summer was on the cool side. March was a return to warm and dry weather and the vines ripened to near ideal conditions resulting in a vintage of very high quality.

WINEMAKER'S NOTES

Our wines like life represent a journey. We were anxious to explore a new sub-region of Central Otago in 2010, the famed Cromwell Basin. With solid weather and fruit ripening to ideal conditions we were lucky to source fruit from two exceptional vineyards, the Aurum home block and 'The Sluicings' vineyard located along the famed Felton Road. This area is known for wines that show the darker and more savory side of Pinot with more depth and good structure. We have been happy with the results. The wine is a good contrast to the more floral and delicate 2009 vintage sourced from the Alexandra sub-region.

We were again meticulous in the vineyard and cellar. Hand picked ripe clusters were sorted back at the winery and co-fermented in an open-top fermenter, with fully developed stems we decided to use a small portion of whole cluster in the ferment. With quality of the fruit near optimal we opted for a moderately long maceration of nearly 21 days with gentle punch downs 2 – 3 times per day during the peak of fermentation. Gently pressed the wine was racked to French burgundy barrels. Gently racked from barrel just prior to bottling the wines were bottled unfinned and unfiltered.

Like our previous vintage we chose to bottle with DIAM natural cork. Although screwtop is very common in this part of the world, we prefer the permeability of the DIAM cork for the ageing of the wine, and the virtually zero incidence of cork taint. And, I'll admit, I'm still a sucker for the ritual of the pop of the cork. Cheers!

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.

