

## Chasing Harvest

### New Zealand, Central Otago Pinot Noir 2011

Appellation:	Central Otago
Sub-regions:	Mt. Pisa, Cromwell Basin
Cases Produced:	200 cases
Clones:	Dijon 777, 115
Oak Treatment:	Aged in 100% French oak for 12 months
Bottling Date:	June 2, 2012
Alcohol:	14%
pH:	3.67
Total Acidity:	5.1

#### THE WINE

The 2011 Pinot Noir continues our exploration of the sub-regions of Central Otago. This wine is from the iconic Te Mara single vineyard located in the Mt. Pisa sub-region within the Cromell Basin.

The wine impresses with a very expressive and seductive character. It exhibits aromas of dark cherry, but also red fruits including crushed raspberries, along with subtle spice, rose petal, earthy, and mineral notes. And, the wine features a rich and velvety texture.

#### THE VINEYARD

The Te Mara vineyard is located in the Mt. Pisa sub-region. The vineyard is located below the highest peaks of the Pisa Range on a terrace above Lake Dunstan in the Cromwell Basin of Central Otago. It is an exceptional site that features ideal low-fertility, very gravely, sandy alluvial soils.

#### THE VINTAGE

The season started with a very warm and stable spring. Good weather during flowering resulted with excellent fruit set. The summer was on the cool side, with higher rainfall totals than normal. March was a return to warm weather with harvest beginning in mid-April.

#### WINEMAKER'S NOTES

Our project like our life has been a journey. This is the third sub-region we have explored in Central Otago. The 2009 was a focus on the most southerly sub-region of Alexandra. Our 2010 highlighted Bannockburn and the heart of the Cromwell Basin. And, the 2011 comes from an area north along Lake Dunstan to the foot of highest peaks of the Pisa Range in the Mt. Pisa sub-region. I had worked with the Te Mara vineyard previously in my day job as Assistant Winemaker here in Central Otago. I was always impressed with it's quality, and I developed an opinion of it being a top vineyard from the Lowburn/Pisa Range sub-region of Central Otago.

We were lucky to work with it in 2011, and we were again meticulous in the vineyard and cellar. Hand picked ripe clusters were sorted back at the winery and fermented in traditional open-top fermenters. This vintage with stem quality looking good, I elected to add a small percentage of whole cluster grapes to the ferment. An occasional technique with Pinot Noir, the stems in the right vintage can add a complexity to the aromatics. We opted for a moderately long maceration of nearly 20 days with gentle punch downs 2 – 3 times per day during the peak of fermentation. The wine was gently pressed and racked to French burgundy barrels. After a year in barrel the wine was bottled, as is our usual regimen, unfinned and unfiltered.

Although, the 2011 wine can have a subtle cloudiness, I am a firm believer in treating Pinot Noir gently and not stripping any character from the wine through the use of fining agents or filtration simply for purposes of clarity in the wine. We hope you enjoy the results, 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 22 vintages. We used our experiences of the world's greatest wine regions to handcraft our limited edition wines from Central Otago, New Zealand and the Douro Valley, Portugal.

Thank you for your interest in our wine and visit [chasingharvest.com](http://chasingharvest.com) to follow our journey and learn more about our other wines.

