

COAL PIT

CENTRAL OTAGO

COAL PIT | 'THE HARRY' PINOT NOIR | 2018

REGION	Gibbston, Central Otago
VOLUME	Approx. 230 cases or 1,575 litres
VINEYARD	100% Pinot Noir, hand harvested from plantings dating back to 1994, clones 115, 10/5, 777,5
TREATMENT	100% destemmed, 3-4 days cold soak, 12 months in 40% new French oak
TECHNICAL	Alcohol 13.7% TA 5.1 g/L pH 3.62 RS <1g/L (Dry)
HARVEST DATES	22 nd March - 10th April 2018
BOTTLING DATE	29 th March 2019
PACKAGING	Premium cork, 6 bottle cases

TASTING NOTES

The 2018 vintage marked the arrival of Rosie & Mark Dunphy's first grandchild, Harry. A fitting name for the premiere release of the 'Next Generation Series'; a barrel selection from our top performing Pinot Noir clones, and a culmination of over a decade's worth of dedication in both the vineyard and winery.

The growing season brought it all. Spring was brilliant, with the earliest flowering in Gibbston's history under continuous dry and warm conditions, resulting in a fantastic fruit set. A perfect Summer, followed by heavy rain in February and March, allowed the berries to expand and fill out to beautiful plush bunches. Picking began 21 days early and we once again harvested clean fruit without rain, frost or disease pressure.

This special Pinot Noir is a blend from our seven finest barrels, and shows exceptional vitality, mouthfeel and weight. Layers of dark cherry and savoury herbs are delicately integrated with fine tannin, yielding a particularly graceful wine. A true reflection of Gibbston elegance with complexity brooding for many years to come.

Enjoy with a wide range of food, however this wine matches exceptionally well with game, beef and mushroom dishes. The Harry has been blended with longer term ageing in mind; careful cellaring for 8-10 years will be rewarded.

ROSIE'S MATCH

Beef cheeks braised with red wine, shallots and thyme

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