

COAL PIT

CENTRAL OTAGO

COAL PIT | 'TIWHA' PINOT NOIR | 2020

REGION	Gibbston, Central Otago
VINEYARD	100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777, 5, 6
TREATMENT	100% destemmed, 4-6 days cold soak, 10 months in 28% new French oak
TECHNICAL	Alcohol 13.5% TA 5.7 g/L pH 3.68 RS <1g/L (Dry)
HARVEST DATES	23 rd April - 10 th May 2020
BOTTLING DATE	11-12 th March 2021
PACKAGING	Branded screwcap

TASTING NOTES

The 2020 season was relatively cool for Gibbston, but will be forever remembered as a challenging vintage due to the significant restrictions at harvest due to the global pandemic. Careful attention to every aspect of the viticulture paid dividends and the vines carried fruit through to ripeness, balanced by good acidity and concentration.

An exotic and earthy bouquet where dried herbs, dusty leather, and Chinese five-spice abound. An ethereal and complex palate of cherries and strawberries follows, while tomato leaf is gracefully intertwined with delicate fine tannin. The bright acid and schist derived minerality complement well with the umami nuances. The transparency of Pinot Noir shows a true expression of an atypical year in Gibbston with poise and refined elegance.

Typically, Coal Pit Pinot Noir peaks around 3-4 years of age, with some secondary character profiles apparent while retaining fruit vibrancy. With careful cellaring flavours will age gracefully into more tertiary and complex characters around 6-8 years old.

Enjoy with a wide range of food, however this wine matches exceptionally well with game, mushroom and truffle dishes.

ROSIE'S MATCH

Roast Peking duck with home-made plum sauce

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