

COAL PIT

CENTRAL OTAGO

COAL PIT | 'TIWHA' PINOT NOIR | 2018

REGION	Gibbston, Central Otago
VOLUME	Approx. 2355 cases or 21,192 litres
VINEYARD	100% Pinot Noir grapes, hand harvested
TREATMENT	100% destemmed, 3-4 days cold soak, 12 months in 40% new French oak
TECHNICAL	Alchol 14.0% TA 4.5 g/L pH 3.65 RS <1g/L (Dry)
HARVEST DATES	22 nd March - 10 th April 2018
BOTTLING DATE	29 th March 2019
PACKAGING	Branded screwcap, 6 bottle cases

TASTING NOTES

The 2018 growing season brought it all. Spring was brilliant, with the earliest flowering in Gibbston history under continuous dry and warm conditions, resulting in a fantastic fruit set. The warm dry period gave a strong and early bud push and notably our wind machine wasn't run once. Picking began 21 days early and we once again harvested clean fruit without rain, frost or disease pressure.

An extremely approachable wine from the outset showing a perfumed nose with crushed rose petal and lavender, Damson plums and bramble berry underpinned by delicate dried herbs and thyme, reflective of the Central Otago terroir. Dark red fruits and cranberry abound on the palate with elegant and delicately integrated tannins finely balanced by a minerality, typical of the Coal Pit vineyard. Showing good palate tension and linear length.

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 of leather and beef tea, around 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

Pancetta wrapped venison medallions, with Port and figs

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