

# COAL PIT

CENTRAL OTAGO

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## COAL PIT | TIWHA PINOT NOIR | 2021

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REGION	Gibbston, Central Otago
VOLUME	Approx. 3,439 cases (4.5L Cases)
VINEYARD	100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777, 5
GROWING SEASON	An exceptional Autumn ripening period, good yields of high quality, concentrated fruit
TREATMENT	20% whole bunch, 100% wild fermentation, 10 months in 28% new French oak
TECHNICAL	Alcohol 13.0%   TA 8.0 g/L   pH 3.75   RS <1g/L (Dry)
HARVEST DATES	6 - 23 <sup>rd</sup> April 2021
BOTTLING DATE	23 <sup>rd</sup> February 2022, bottle aged for 18 months prior to release
PACKAGING	Branded screwcap, 6 bottle cases

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## TASTING NOTES

Elegant and refined, the foundation Tiwha instantly captivates with a ripe perfume of red bramble berries, exotic Chinese five spice, and a savoury hint of wild thyme and porcini mushroom. Delicate, yet well structured tannin is supported by an oak finesse, framing the brambled palate flow with sweet yet savoury notes of roasted hazel nut, almond and dark spices. Evolution from time in the glass is rewarded.

Typically some secondary character profiles will evolve after 3-4 years, while retaining fruit vibrancy. With careful cellaring flavours will age gracefully into more tertiary and complex characters, around 8-10 years old. Enjoy with a wide range of food, however this wine matches exceptionally well with game, mushroom and truffle dishes. A broad array of spices can be successfully paired to the wine's flavours – get creative and best of all, enjoy with good company!

The iconic label is the work of Chris Heaphy, famed New Zealand artist. Heaphy's inky black lines, top and bottom, represent the coal seams that were once a part of the Central Otago landscape, while the dominating cadmium red represents the predominant Pinot Noir plantings in the vineyard. The Coal Pit name is derived from the historical area in the nearby mountain ranges while 'Tiwha' pays tribute to Rosie's late father.

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## ROSIE'S MATCH

Roasted wild salmon with a drizzle of chive oil or more simply, a wedge of aged parmesan cheese.

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## PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2019

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REGION	Gibbston, Central Otago
VOLUME	Approx. 72.5 cases   652.5 litres
VINEYARD	Original Coal Pit vineyard plantings, 25 year old vines dating back to 1994 on Scott-Henry trellis, low cropping, hand harvested.
TREATMENT	Foot stomped in a traditional manner and left on skins overnight, 30% fermentation in new French oak with extended lees contact.
TECHNICAL	Alcohol 13.5%,   TA 7.0 g/L   pH 3.31   RS 2g/L (Dry)
HARVEST DATES	28 <sup>th</sup> May 2019
BOTTLING DATE	26 <sup>th</sup> July 2019
PACKAGING	Screwcap, 12 bottle cases

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## TASTING NOTES

The 2019 growing season, despite being a roller coaster ride, produced exceptional fruit. Although warm overall, it started with frosts in early Spring and even a blanketing of snow for Gibbston in November. Fortunately, March and April provided a long steady ripening period, allowing the distinctive Coal Pit fruit flavours to fully develop.

Only the second release of our premium Proprietor's Reserve, this wine is crafted from 25 year old vines on our single vineyard, with a portion fermented in new French oak with regular lees stirring.

Delicate aromas of honeysuckle, light toast and crushed basil leaf are underpinned by a creamy texture with integrated flavours of mandarin, honey dew melon, apricot and nougat. Ripe sub-tropical fruit is balanced by an intense minerality typical of the Coal Pit vineyard, drawing out the palate length of this textural and generous wine.

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## ROSIE'S MATCH

Pan fried snapper with burnt butter, capers and asparagus.  
Ginger and feijoa crumble.

