

COAL PIT

CENTRAL OTAGO

COAL PIT | 'THE LEO' PINOT NOIR | 2019

REGION	Gibbston, Central Otago
VOLUME	Approx. 249 cases & 100 magnums
VINEYARD	100% Pinot Noir, hand harvested from plantings dating back to 1994, clones 115, 10/5, 777
TREATMENT	35% whole bunch, 4-6 days cold soak, 10 months in 40% new French oak
TECHNICAL	Alcohol 14.0% TA 4.9 g/L pH 3.65 RS <1g/L (Dry)
HARVEST DATES	17 th April - 10 th May 2019
BOTTLING DATE	10 th June 2020
PACKAGING	Premium cork, 6 bottle cases

TASTING NOTES

The 2019 vintage marked the arrival of another grandson for Rosie and Mark Dunphy – Leo, brother to Harry, and the second wine to be bottled under our Reserve 'Next Generation Series.' A barrel selection from our top performing Pinot Noir clones, and the first vintage to be produced under organic conversion in the Coal Pit vineyard and winery.

This special Pinot Noir is a blend from our seven finest barrels, and is an immensely powerful wine with exceptional vitality. The Leo is characterised by an intense crème de cassis and wild bramble berry character both on the nose and palate. While aromas of crushed blackcurrant and baking spices abound, complex layers of wild thyme and savoury undertones provide an intense density of flavour. Silky tannin structure coupled with a lively energy yields an iconic Pinot Noir worthy of investment. 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 Leo has been blended with longer term ageing in mind. Careful cellaring for 8-10 years will be rewarded.

ROSIE'S MATCH

Venison tenderloin with porcini, rosemary and burnt butter

0800 0200 44
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Central Otago, New Zealand



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COAL PIT | 'TIWHA' PINOT NOIR | 2019

REGION	Gibbston, Central Otago
VINEYARD	100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777, 5, 6
TREATMENT	75% destemmed, 4-6 days cold soak, 10 months in 28% new French oak
TECHNICAL	Alcohol 13.5% TA 4.9 g/L pH 3.7 RS <1g/L (Dry)
HARVEST DATES	17 th April - 10 th May 2019
BOTTLING DATE	9-10 th March 2020
PACKAGING	Branded screwcap

TASTING NOTES

The 2019 growing season produced some exceptional fruit despite being a roller coaster ride. Although warm overall, it started with frosts in early Spring and even a blanketing of snow for Gibbston in November. March and April provided a long steady ripening period, with some late frosts towards the tail end of the harvest.

Dark cherry aromatics with savoury cocoa undertones, underpinned with delicate notes of dried herbs. Structured tannins extend the length of the palate, signifying great ageability for this wine. An elegant yet powerful Pinot Noir, where depth of fruit and tannin abound, balanced with the delightful acidity that our Coal Pit site is known for.

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 6-8 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 great company.

ROSIE'S MATCH

Braised short rib with porcini and rosemary

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COAL PIT | TIWHA PINOT NOIR | 2021

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 rd April 2021
BOTTLING DATE	23 rd February 2022, bottle aged for 18 months prior to release
PACKAGING	Branded screwcap, 6 bottle cases

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.

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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BENDIGO | PINOT NOIR | 2022

REGION	Bendigo, Central Otago
VOLUME	202 cases (4.5L)
VINEYARD	Grown on a high elevation Bendigo site, field blend of clones 115, 5 and Abel. Favourable growing season, extended hang time. Hot & dry growing season yielding high quality concentrated fruit.
TREATMENT	Handpicked fruit, 100% whole bunch, wild fermentation in stainless steel with delicate maceration using pour overs. Very light foot-tread prior to pressing, aged in 3 year old French oak, unfined, lightly filtered.
TECHNICAL	Alcohol 13.0%, TA 8.25 g/L pH 3.75
HARVEST DATES	31 st March 2022
BOTTLING DATE	8 th March 2023

TASTING NOTES

The second edition of Coal Pit Bendigo Pinot Noir – an exciting project beyond our home sub-region of Gibbston and a chance to evolve and expand horizons. The winemaking philosophy for Bendigo was heavily influenced by our winemaker’s time spent at Domaine Sylvain Pataille in Marsannay-la-Côte, AOC Côte de Nuits - arguably Marsannay’s best producer and an incredibly innovative and dynamic figure in Burgundy.

Lifted aromatics of bramble fruit and oriental florals with a hint of dusty cocoa pay homage to Bendigo’s sub regionality, with a hightone of warming kirsch influenced by the whole bunch practice. An opulent palate rich with peonies, wild red berries and Christmas cake spice with some savoury undertones flows freely, and a delicate quality to the layered tannin structure is apparent. The palate is both focused and textural, resulting from careful cap management and a closely monitored post maceration period. Coal Pit Bendigo 2022 is unfined and only lightly filtered, as we continue to explore the possibilities of our beautiful Central Otago region, from a very favourable vintage.

The striking black Bendigo label is an iteration of the iconic Chris Heaphy painting which hangs in the Coal Pit winery. A multi-dimensional wine, with complexity evolving in the glass. The dark horse in our stable.

ROSIE’S MATCH

Wild Arrowtown mushrooms, seared with a balsamic reduction

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PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2022

REGION	Gibbston, Central Otago
VOLUME	399 cases (4.5L)
VINEYARD	Original plantings, dating back to 1994. Very low cropping at 3 tonne/hectare, hand harvested. Schist based soils. Hot & dry growing season yielding high quality concentrated fruit.
TREATMENT	10% light traditional foot stomped, with 3hrs skin contact, 100% whole bunch pressed prior to barrel fermentation in large format 30% new French oak for 10 months. Unfined, lightly filtered.
TECHNICAL	Alcohol 13.0%, TA 8.0 g/L pH 3.18 RS 1.8g/L (Dry)
HARVEST DATES	20 th April 2022
BOTTLING DATE	9 th March 2023

TASTING NOTES

Only made in the best years, this is the fourth release of our premium Proprietor's Reserve. This generous and luscious wine was crafted from hand-picked fruit, grown on 25+ year old vines from our elevated single vineyard. Barrel fermentation with regular lees stirring imparts texture and palate weight, beautifully complementing the rich fruit profile.

Delicate aromas of fresh white blossom, jasmine and lime leaf are in harmony with sherbet candy and exotic Thai basil notes. Ripe green apple and roasted Summer stone fruit give a broad flavour spectrum, with a creamy texture woven expertly through the wine. Perfectly ripe fruit is balanced by an intense white rock minerality, typical of the Coal Pit vineyard and drawing out the length of this refined and elegant wine. Succulent and dry - we think it's our best yet.

The striking Heritage Series label is the work of Chris Heaphy, famed New Zealand artist and creator of all the Coal Pit labels. The distinctive koru forms reflected here are considered traditional Māori symbols of new life and growth.

ROSIE'S MATCHES

Bluff oysters & yuzu kosho mignonette

&

Creamy Havarti, fresh basil leaf with walnut biscotti and Coal Pit honeycomb

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COAL PIT | PINOT NOIR ROSÉ | 2023

REGION	Central Otago
VINEYARD	100% Pinot Noir, hand harvested from a high elevation site
TREATMENT	90% whole bunch pressed, 10% light foot-stomp with 3 hours skin contact to promote texture and fruit weight prior to pressing, 4 day cold settle. Slow and cool fermentation in stainless steel to retain aromatics, 4 individual tanks with carefully selected yeast strains. Unfined
TECHNICAL	Alcohol 13.5%, TA 8.1 g/L pH 3.12 RS 3.5g/L (Dry)
HARVEST DATES	9 th April 2023
BOTTLING DATE	27 th July 2023
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy, etched label

GROWING SEASON

Central Otago experienced a cool and settled growing season, with rain at the beginning and end of the season; the long and slow ripening period allowed for extended hang time resulting in high-quality fruit for the 2023 harvest.

TASTING NOTES

This elegant Provence-style Rosé is dry and pale shell-pink, rose quartz in colour. Fragrant aromas of fresh strawberries, rose water, and candied lemon peel are intertwined with crushed mint revealing an intriguing and savoury edge.

Flavours of crushed wild berries, summer citrus, roasted rhubarb, and grapefruit envelope a delicate oyster shell minerality that pays homage to the influence of terroir. The elegance of this light-bodied style Rosé is well balanced with complex textural layers that add palate weight. Subtle end notes of lemon meringue bring a decadent depth to the finish of this beautiful wine.

The Huia feather label embodies Chris Heaphy's recent works, with a Toitoi or South Island Tomtit bird depicted on the back. A refined and versatile wine with or without food; the perfect accompaniment to a leisurely afternoon in the sun.

ROSIE'S MATCH

Hand harvested cockles from the Otago Peninsula – simply sautéed in garlic and butter, served with lemon and chopped parsley.

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