

COAL PIT

CENTRAL OTAGO

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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