

COAL PIT

CENTRAL OTAGO

COAL PIT | TIWHA PINOT NOIR | 2022

REGION	Gibbston, Central Otago
VOLUME	Approx. 3,200 cases (4.5L Cases) & 100 Magnums
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, aged for 10 months in 30% new French oak
TECHNICAL	Alcohol 13.5% TA 8.0 g/L pH 3.8 RS <1g/L (Dry)
HARVEST DATES	6 - 23 rd April 2022
BOTTLING DATE	1 st March 2023, bottle aged for 20 months prior to release
PACKAGING	Branded screwcap, 6 bottle cases

TASTING NOTES

Elegant and refined, the foundation Tiwha instantly captivates with a rich perfume of black forest, wet earth, exotic anise seed, fragrant wild roses, with a savoury hint of wild thyme, green olives, and dusted cocoa. Delicate, yet well structured tannin is supported by an oak finesse, framing the brambled palate. Sweet yet savoury notes of black currant and dark black cherry are well balanced with a brickish minerality that flows through to finish the wine. 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 and creator of all the Coal Pit labels.

ROSIE'S MATCH

Beef Tartare with anchovy cream and salt & vinegar chips – inspired by a recent dining experience at Hazel, Melbourne.

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