

DELEGAT RESERVE PINOT NOIR 2010

Awatere Valley Vineyards, Marlborough

Our Reserve wines are selected and sourced from exceptional winemaking districts within New Zealand's renowned Hawke's Bay and Marlborough regions. These hand-crafted wines are afforded special care and attention at each stage of winemaking, to ensure they remain an expression of where they come from, and to offer the structure and concentration to enjoy upon release or reward with further cellaring.

Jiri Delegat

WINEMAKER'S NOTE:

Delicately aromatic with appealing currant, intense dark cherry and hints of spice. The wine shows an array of fleshy plum, cherry, blueberry and sweet spice flavours on a concentrated palate, with a silken texture that provides stunning elegance and length.



DELEGAT

New Zealand

Proudly presented by a family that has been passionate about New Zealand wine for over 60 years. The Delegat homestead symbolises an untiring and uncompromising passion to produce exceptional wine from New Zealand's greatest wine regions.

DELEGAT RESERVE PINOT NOIR 2010



AWATERE VALLEY, MARLBOROUGH

The Awatere (meaning flowing river) Valley lies South-East of Marlborough's Wairau Valley. Delegat's vineyards are located in the heart of the valley. The maritime influence, sea breezes and lack of underground water in the Awatere's free draining glacial outwash gravel soils, limits both the vigour and yield of its vines. These soil compositions allow us to manage our vines for optimum health. The climatic conditions in the Awatere Valley keep vine canopies open, reduce accumulated moisture and expose the ripening fruit bunches to the abundant Marlborough sunshine. Compared to the

Wairau Valley, the Awatere Valley is cooler, drier, windier and typically less fertile. Importantly the growing season is long, producing low-yielding fruit with powerful varietal intensity and underlying minerality.

WINEMAKING

The fruit was hand-picked into 20 litre bins and transported to the winery for destemming and crushing and transferred to open top fermenters. The juice was inoculated with a Burgundian yeast, then hand-plunged during fermentation to extract colour and fruit tannins, adding structure and complexity to the wine.

The juice was pressed off and transferred to French oak barriques (30% new and 70% 1 year old) to undergo malolactic fermentation, then aged for 11 months to impart structure and complement the intense fruit flavours in the wine.

MARLBOROUGH GROWING SEASON 2010

Cool winter conditions continued into the early months of the Marlborough Growing Season and during the flowering period. The summer months were ideally clear with warm days, little rainfall and cool nights. These slow ripening conditions provided excellent flavour development in the fruit, balanced with hallmark lively, zesty characters. Excellent weather conditions contributed to good vine canopy health and low disease pressure. With clear weather over the harvest period, the fruit was progressively picked at optimal physiological ripeness.

Overall an outstanding growing season, which was warmer and drier than the long term average. The fruit shows tremendous concentration and varietal intensity.

SUMMARY DATA	
Harvest Date:	27 March - 6 April 2010
Clone:	667 and 777
WINE ANALYSIS	
Alc:	13.8% v/v
Titrateable Acidity:	5.8g/L
Residual Sugar:	3g/L
pH:	3.7