

COAL PIT

CENTRAL OTAGO

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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