



# WHITE LABEL HAWKES BAY PINOT NOIR

*2007*



2007 was a very hot and dry summer in Hawkes Bay producing above average brix levels. Fortunately for us, our inland, elevated vineyard sites still retain cool nights – essential to Pinot Noir fruit character development.

Lifted aromas of mocha chocolate, boysenberry and raspberry complement an intense black doris plum character while underlying hints of maraschino cherries are evident.

The palate is silky and medium bodied with a lengthy fine-grained tannin finish.

A wonderful accompaniment to wild game dishes. May be cellared for the medium term to allow for more earthy characters to develop.

<b>Grape Varieties:</b>	Pinot Noir	
<b>Region:</b>	Hawkes Bay	
<b>Wine Analysis:</b>	Harvest Date	26/03/07 – 05/04/07
	Brix	23 – 24°
	Fermentation	Red fermenters
	Maturation	French oak
	Malo-lactic	100%
	Bottling Date	17/11/08
	Alcohol Volume	14.3%
	Residual Sugar	4.6 g/L
	Acidity	6.1 g/L
	pH	3.52