

'99 Rows'

Pinot Noir 2008

99 Rows Martinborough Pinot Noir is a second label made by Julicher Estate, a family-owned boutique winery focusing on the production of prestige quality wines with distinctive fruit flavours. All their wines are estate grown on 20 hectares of vineyards on the Te Muna Terraces.



Region

Te Muna means secret place. The Te Muna Terraces are an extension of the Martinborough Terraces. The vineyards are situated on the old Huangarua river path and sheltered by the Aorangi Ranges.

Terroir

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension to Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture

This Pinot Noir is a blend of different clones sourced from different blocks in our vineyard. The grapes were hand-harvested at maximum flavour maturity.

Winemaking

After harvest the grapes were de-stemmed into a small open top vats for fermentation. The must received a four to five day cool pre-fermentation maceration before the fermentation begun. The cap was treated with a punch down three times daily during the peak of fermentation. After fermentation finished, the wine was pressed to new and old French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended and received a light fining and a polish filtration for clarity.

Colour

Cherry red

Aroma

Raspberries, ripe cherries and wild strawberries with a soft, savoury and spicy complexity.

Palate

Medium-bodied and balanced with soft tannins and bright red fruit carrying through onto a long finish.

Cellaring Potential

For current drinking but will age for up to four years from vintage date.

Food match

Ideal with red meat, strongly flavoured fish dishes or fresh pasta dishes with tomato based meat sauces.

Variety & Clones:

Pinot Noir clones 5, 6, 667, 114 & 115

Harvest Dates:

26.3.-20.4.2008

Harvest Analysis:

Brix 23-25, pH 3.45-3.75,
TA 5.9-8.3 g/L

Oak Maturation:

10 months in 15% new French oak

Bottling Date:

18 March 2009

Wine Analysis:

Alc. 13.5%, pH 3.70, TA 5.3g/L