



## 2008 MARLBOROUGH PINOT NOIR

*Wither Hills is founded on the sincere belief that the finest wines are always created from exceptional vineyards.*

*The secret of Wither Hills success lies in our philosophy and commitment to reflect true Marlborough varietal expression through our vineyards own distinct characters. We then fashion these to deliver to you a distinctly exhilarating Marlborough wine experience.*

*Our pledge is to produce only the highest quality fruit that is then reflected in the wine.*

### Winemaking

Our two Pinot Noir vineyards; Ben Morven & Taylor River are strategically sited in the lee of the southern landmark range of the Wairau Valley – the Wither Hills. Each vineyard site was hand harvested at optimum flavour ripeness. The vineyards and clones were kept separate throughout the winemaking process to provide the greatest possible individual expression. The fruit was destemmed, cold soaked in square fermenters, inoculated with selected and wild yeast strains, drained off at dryness, basket pressed and left to relax for 14 months in French Barriques, during which the wine underwent Malolactic Fermentation. The wine was then blended, egg white fined, lightly filtered, and bottled resulting in a classically elegant yet opulent mouth filling Marlborough Pinot Noir.

### Viticulture

The 2008 Marlborough vintage will be remembered as one of the biggest resulting in questions hanging over the quality. This cannot be further from the truth! The season started with beautifully with excellent flower set throughout November. The following summer was classically hot and dry which resulted in a slightly early ripening. During the 2008 harvest the Wither Hills Pinot Noir sites of Ben Morven and Taylor River were predominantly harvested prior to any of the major rain events that hampered the last third of the harvest. The resulting wine is some of the most balanced, expressive and flavoursome Wither Hills Pinot since the stunning 2005 Pinot Noir vintage.

### Winemaker Tasting Notes

Our philosophy is to produce a distinctive Marlborough Pinot Noir and the 2008 is no exception. A wonderful core of spice, ripe fragrant plum, and brooding forest fruits command the aromatics. The tannins are long, chewy and silky, coupled with sublime acid balance. Adding structure and natural weight to the subtle French oak, spice and cocoa notes. A hall mark of Wither Hills Pinot Noir is the purity of fruit; dark dense generous elegant flavours and subtle power.



*Ben Glover - Winemaker*

Wine Analysis			
Alc / vol	14%	Total Acidity	6.8 g/l
Brix	25*	Aged 20% new	French Oak Barriques 14 months
pH	3.4		