

# Wither Hills

MARLBOROUGH NEW ZEALAND

## 2010 Wairau Valley Pinot Noir

Established in 1994, with vineyards strategically sited throughout Marlborough's Wairau Valley, Wither Hills has always been dedicated to the philosophy that exceptional wines are 'created in the vineyard'.

Named after the southern landmark range of Wither Hills that border our vineyards, our focused, hands on approach to winegrowing allows us to make a range of wines that reflect our passion for the 'place where we stand'.

### WINEMAKING

Our two stunning pinot noir vineyards Benmorven & Taylor River make up the majority of this blend with all the fruit for this Pinot Noir coming from Marlborough's famed 'Southern Valley's' subregion. Each vineyard site was hand harvested at optimum ripeness and kept separate throughout the winemaking process to provide the greatest possible individual expression. The fruit was cold soaked in square fermenters, inoculated with selected and wild yeast strains, 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, filtered, and bottled resulting in a classically elegant yet opulent mouth filling Marlborough Pinot Noir.

### VITICULTURE

What a vintage to kick the new decade off with for Marlborough Pinot Noir! The 2010 is an absolute cracker! However it didn't appear promising to begin with – leading into December we were worried if we were going to be able to ripen what was on the vine. A 10 year low in growing degree days had prevailed. Luckily Huey came through in the latter half of the season sending High after High pressure systems over the Tasman into the Marlborough region. Ripening advanced perfectly, and the harvest delivered on time with some of the cooler sites looking absolutely stunning – not just structurally but displaying amazing intensity and spectrum of pinot noir aromas. The pinot noir thrived this season and with the Vistalys optical berry sorter running the show it was a beauty to watch our batches from our pinot noir vineyards develop over the last 15 months.

### WINEMAKER TASTING NOTES

From seductive bright morello cherry, fresh brambly wild berry compote, subtle French oak spice, black olive and lingering 'blue' aromatics; this pinot noir delivers a youthful evocative Marlborough Pinot Noir. The seamless tension, bright acidity and supple ripe fruit tannins, elegance, texture and Pinosity are all bound together with a balanced acid tannin profile delivering the hallmark Wither Hills Pinot Noir style which if patient will reward cellaring for up to 15 years.

In its youth this Pinot Noir will pair itself with most foods from smoked eel, seared tuna, and Szechwan style foods, through to the more traditional fare of twice cooked duck and my favourite at the moment pork belly with a hint of five spice. Sit back, relax, and savour!

Ben Glover – Winemaker

Technical Info	
Alcohol	13.5%
Total Acidity	6.8 g/l
pH	3.4
Residual Sugar	0 g/l
Brix @ Harvest	25ish
Aged 35% new French Oak Barriques for 14 months	

