

## ***Kawarau Estate Pinot Noir 2007***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes** Displays cherries, blackcurrant and raspberry aromatics and flavours. With gentle tannins, this is a refined and elegant wine which you can drink now or cellar for 3 to 5 years.

**Vintage Notes** Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than '06, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

**When to Drink** 2008 to 2010

**Cellar Until** 2010+

<b>Technical Notes</b>	Picked	April 2007
	Tonnes Harvested	12.003
	Tonnes per Hectare	3.802
	Bottled	April 2008
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door** Sold Out

**Awards** Silver 88-90pts Dean Tudor, Wine Writer's Circle of Canada  
\*\*\*\* Winestate Magazine

**Reviews** "Made from younger vines and aged 10 months in older French barrels. Very different from the Reserve but wild yeast is still used. More exuberant and youthful."  
Dean Tudor, Wine Writer's Circle of Canada

"Ruby hued, with ripe, sweet-fruit flavours of plums and spices, revealing some earthy, farmyard notes, well-integrated oak and a finely balanced, lingering finish."  
Winestate Magazine

## ***Kawarau Estate Pinot Noir 2006***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes** Displays cherries, blackcurrant and raspberry aromatics and flavours. With gentle tannins, this is a refined and elegant wine.

**Vintage Notes** An outstanding vintage for Kawarau - good bunch weights, neither over nor under cropped and excellent quality fruit. An early spring threatened a longer frost-fighting season but it never came. The mild spring gave way to a long hot summer and an extended autumn. The excessive heat was counteracted with sufficient irrigation to quench the canopy's thirst and for the first time in a long time, we were picking with a green canopy - most unusual for Central Otago, but very welcome. The wines are looking good too - so 2006 could yet prove to be one of Central Otago's best.

**When to Drink** 2007 to 2009

**Cellar Until** 2010+

<b>Technical Notes</b>	Picked	April 2006
	Tonnes Harvested	19.93
	Tonnes per Hectare	6.03
	Bottled	March 2007
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door** Sold Out

**Awards** \*\*\*\* Otago Daily Times

**Reviews** "I enjoyed both the stylishly intense, serious Kawarau Estate Reserve 2006 and this charmingly fragrant, beautifully balanced wine with hints of spice and a firm, textural finish." **Charmian Smith**

## ***Kawarau Estate Pinot Noir 2003***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes** Displays cherries, blackcurrant and raspberry aromatics and flavours. With gentle tannins, this is a refined and elegant wine.

**Vintage Notes** A bumper crop for Central Otago in contrast to below estimate production for the country. The season started with cooler temperatures in the spring but then produced a warm, dry summer with good ripening conditions in the autumn. Through strict canopy management we produced a targeted yield of very high quality with clean bunches and excellent flavours. A classic example of the conditions in which Central can produce wines of the highest quality - subsequently proven by the recognition received for our wines of this vintage.

**When to Drink** 2003 to 2006

**Cellar Until** 2006+

<b>Technical Notes</b>	Picked	April 2003
	Tonnes Harvested	4.33
	Tonnes per Hectare	5.50
	Bottled	March 2004
	Brix at Harvest	24
	Alcohol % by Vol.	13
	Residual Sugars g/l	0

**Cellar Door** Sold Out

**Awards** \*\*\*\*\* Winestate Magazine (Jul/Aug 2004)

**Reviews** "...nicely fragrant, perfumed, a bold inot Noir fruit statement, youthful, unsubtle for now as the flavours bundle over each other but the fruit intensity and complexities will soon follow"  
*Winestate Magazine, July/Aug 2004*

"Plums, cherries and raspberries - this stylish red has them all. Integrated oak gives it a smooth flavour profile and ensures a clean-cut, lightly gripping finish"  
*Top Tip by Tizwine Tasting Panel, May 2004*

## ***Kawarau Estate Pinot Noir 2001***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes**                      Displaying blackcurrant, raspberry and subtle spices. This is an elegant wine with a lingering finish.

**Vintage Notes**                      A cool year with plenty of precipitation. Yields were high with weighty bunches and we had a battle to keep the crop loads at levels consistent with concentrated flavours. The resulting wines though, we feel, certainly indicate that we won that battle and have once again produced wines of exceptional quality.

**When to Drink**                      2001 to 2004

**Cellar Until**                         2004+

<b>Technical Notes</b>	Picked	April 2001
	Tonnes Harvested	7.62
	Tonnes per Hectare	8.55
	Bottled	March 2002
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door**                         Sold Out

## ***Kawarau Estate Pinot Noir 2000***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes**                      Blackcurrant and raspberry flavours are complemented by subtle oak handling. A supple wine with a warm finish.

**Vintage Notes**                      The season kicked off with floods in the region in late spring and then settled down to provide us with a hot summer and a beautiful, long, warm autumn. We had very low yields in the vineyard this summer, hence the concentration and complexity in the resulting fruit and the wines they produced

**When to Drink**                      2000 to 2003

**Cellar Until**                          2003+

<b>Technical Notes</b>	Picked	April 2000
	Tonnes Harvested	3.04
	Tonnes per Hectare	6.01
	Bottled	March 2001
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door**                          Sold Out

## ***Kawarau Estate Pinot Noir 1999***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes**                      Displaying ripe berry flavours, light spice and a hint of chocolate. This wine is amiable with a long finish.

**Vintage Notes**                      Once again, a cool spring and a long hot summer with the daytime temperatures remaining high right through the autumn. Crop loads were kept low resulting in quality fruit with pronounced flavours allowing the vines to express their excellent potential.

**When to Drink**                      1999 to 2002

**Cellar Until**                         2002+

<b>Technical Notes</b>	Picked	April 1999
	Tonnes Harvested	1.74
	Tonnes per Hectare	3.32
	Bottled	March 2000
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door**                         Sold Out

## ***Kawarau Estate Pinot Noir 1998***

Our Pinot Noir is open vat fermented and aged for 10 months in old French oak barrels. Generally harvested from our younger vines we do not use any whole bunch pressings to retain the purity of the fruit statement but we still ferment with wild yeasts and the wine undergoes minimal fining and filtration. Crafted to be enjoyed in its youth it can still be cellared for 3 years or more!

**Tasting Notes** Cherries and blackcurrants are complemented by hints of spice. Very approachable, this is a well balanced wine.

**Vintage Notes** The season started with a cool spring followed a reasonably hot, dry summer and an autumn of warm days and cool nights. Fruit quality and flavour intensity was promoted through canopy management methods resulting in quality wines that are vindicating our pioneering site selection.

**When to Drink** 1998 to 2001

**Cellar Until** 2001+

<b>Technical Notes</b>	Picked	April 1998
	Tonnes Harvested	1.10
	Tonnes per Hectare	1.90
	Bottled	March 2000
	Brix at Harvest	24
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	0

**Cellar Door** Sold Out