



WILD ROCK

CUPIDS ARROW CENTRAL OTAGO PINOT NOIR 2012

<u>Harvest Data</u>	Vintage detail	Warm and dry, excellent		
	Brix	24.2 average		
	Hand Harvested	100%		
<u>Winemaking</u>	Whole Bunch	0%		
	Destemmed	100%		
	Fermentation Vessel	Stainless steel		
	Fermentation	Inoculated and Indigenous		
	Barrel Type	French oak barriques		
	New Barrel %	10%		
	Maturation	7 months		
	Fining	Yes		
	Filtration	Yes		
	Bottled	Dec-12		
<u>Wine Analysis</u>	Alcohol	13.3%	Residual Sugar	<2 g/l
	pH	3.8	Acidity	5.2 g/l
<u>Tasting Note</u>	Vivid deep red with crimson hues. Lifted nose of dark cherry, rose petals and bark. The palate is supple on entry and full of sweet fruits with a rich tannin profile.			
<u>Food Match</u>	Game and lamb dishes			
<u>Cellaring</u>	1-5 years			
<u>Markets</u>	NZ, USA, Australia, UK, Hong Kong, Philippines, Sweden, Canada, Europe, Ireland, Japan, Singapore, United Arab Emirates, Canada, Brazil, South Africa, Russia			