



WILD ROCK

WINE COMPANY
NEW ZEALAND

CUPIDS ARROW CENTRAL OTAGO 2007

<u>Variety</u>	Pinot Noir		
<u>Harvest Data</u>	Brix	24	average
	Hand Harvested	100%	
<u>Winemaking</u>	Whole Bunch	0%	
	Destemmed	100%	
	Fermentation Vessel	Stainless Steel	
	Barrel Type	French	
	New Barrel %	15%	
	Maturation	6 months	
	Fining	Egg Whites	
	Filtration	Yes	
	Bottled	Feb-08	
<u>Wine Analysis</u>	Alcohol	13.4%	Residual Sugar 0 g/l
	pH	3.58	Acidity 5.94g/l
<u>Tasting Note</u>	The aromas are a mix of bright berry fruit, plums, florals and a background of herbs and wild thyme. The palate is complex and supple with red berry, plum-stone, cherry fruit characters and floral notes. Fine sandy tannins and supporting acidity draw the wine into a long finish.		
<u>Food Match</u>	Game and lamb dishes		
<u>Cellaring</u>	Drink within 5 years of vintage		
<u>Markets</u>	NZ, USA, Australia, UK, Hong Kong, Philippines, Sweden, Canada		
<u>Release Date</u>	1-March-08		