

Devil's Staircase Pinot Noir 2008



VARIETY

Pinot Noir

REGION

Central Otago

STYLE

Dry Red

VINTAGE

2008

VINEYARD

Parkburn & Gibbston Valley

VINIFICATION

12-32 days on skins, rapid warm ferments, matured in tank with oak adjuncts and full malo-lactic fermentation

APPEARANCE

Deep bright ruby red, violet edges

BOUQUET

Black Doris plums, toasty oak and bramble-fruit crème brûlée.

PALATE

Very fruity, rich and supple with finely balanced acid and oak.

CELLARING

1-4 years

SERVING TEMPERATURE

Room temp.

FOOD ACCOMPANIMENTS

Barbequed lamb or good quality sausages

ACCOLADES

TECHNICAL ANALYSIS

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|-----------------------------|---|
| Harvest Date: | 19 th March – 8 th May 2008 |
| Bottled date: | 25 th -28 th August 2008 |
| Winemaker: | Malcolm Rees-Francis |
| Brix at Harvest: | 23.5 – 28.4 |
| Alcohol: | 14% |
| Residual Sugar: | >2g/L |
| Titrateable Acidity: | 6g/L |
| ph: | 3.63 |
| Packaging: | 12 x 750ml bottles |

