



2007 TEAWA PINOTAGE

TEAWA
SINGLE ESTATE WINES
OF NEW ZEALAND

Te Awa Pinotage is our unusual friend of mixed parentage.
Unloved by some but embraced by us.

There is just one block of Pinotage on our Estate. The vines date back to a fertile time when everything was planted, noble and inter bred together. Half way between Pinot Noir and Cincault, the vines like living here, they are the survivors, rooted into the deep gravels and ripening reliably each year.

THE WINEMAKING

Very ripe grapes were picked on one cool morning. The grapes were de-stemmed and tipped directly into a five tonne open fermenter, given a five day cold soak and allowed to warm up and ferment spontaneously with native vineyard yeasts. The young wine was then drawn off the skins and aged for 12 months in French oak barrels.

THE NUMBERS	Harvest	March 2007
	Brix at harvest	23.5-25.5° Brix
	Alcohol	14.5% v/v
	Residual sugar	Dry
	TA (acidity)	6.50 g/L
	pH	3.60

THE TASTING NOTES

Take a trip on an old boat.

Stoke the boiler.

Coke, tar and bitumen fill the air

Whiffs of bilge, oil and salt are never far away.

The fresh layers of paint cover a rusty hulk beneath.

Faded grandeur is hard to hide.

Take a seat; the springs are gone and the leather cracked.

It swallows you up, like an envelope, horse hair stuffing and old leather, still providing comfort after all these years.

The frame remains strong.

Pinotage is *our* old boat.

Ant Mackenzie - General Manager/Winemaker