



NGA WAKA PINOT NOIR 2003

Vintage:	2003
Production:	13,000
Producer:	Nga Waka Martinborough, New Zealand
Wine maker:	Roger Parkinson
Varietal composition:	100% Pinot Noir
Alcohol content:	13.5% vol
Vineyard characteristics:	The vineyard at Martinborough is of alluvial silts over deep gravels
Yield:	29 hl per ha. Green harvest after veraison
Harvesting:	Brix at harvest: 24.3-24.9. Grapes are harvested by hand.
Vinification:	Pre-fermentation maceration for 7 days at 10C, followed by 7 days fermentation at max. 33C in open fermenters. 100% malolactic fermentation.

Cask composition and ageing:	12 months in French oak (new to 5th year) before blending; bottled 15/09/2004; released 01/04/2005.
Tasting note:	Rich and complex with great depth of intense spicy and mealy flavours underpinned by refined tight-grained French oak, barrel fermentation and malolactic fermentation characters. Can be cellared for 5-7 years.
Chemical analysis:	Wine pH 3.55 Total acidity 5.5g/l (tartaric)

