

CLOUDY BAY 2009 Pinot Noir



Marlborough, NZ
Red

Harvest Date March 27 - April 15 2009

Acid 5.6g/l

PH 3.66

Bottling Date June 2010

Alcohol % 14.1

Tasting Notes  [Download](#)

CURRENT TASTING NOTES

Vibrant red in colour, our 2009 Pinot Noir displays a nose that is both pure and complex revealing aromas of strawberries, earthy fresh mushrooms and smoky spice. The palate is finely balanced, with a vibrant core of red fruits clad in a silky, luscious lining. A subtle textural chalkiness and fine grained tannins indicate a wine that will develop beautifully in the bottle over the next 7-8 years.

2005 TASTING NOTES

Opulent aromas of dark plums and cardamom spice are enhanced by the earthy scent of liquorice and hints of smoky oak. The palate is highly concentrated with black cherry and red berry flavours supported by silky tannins through to a long and generous finish. The 2005 Cloudy Bay Pinot Noir reflects an idyllic Marlborough vintage and will continue to gain additional complexity over 4 – 5 years if cellared in ideal conditions.

VINEYARD NOTES

Grapes for this wine were sourced from the southern side of the Wairau Valley including the Brancott, Fairhall and Ben Morven sub-regions and from the Barracks vineyard (located in the Omaka Valley). The soils are aged alluvial gravels that are relatively free draining, with some clay content. This soil structure allows a relatively consistent availability of water to the vines throughout the summer months, minimising water stress to the Pinot Noir vines. All vines were pruned and trained to two-caned, vertically shoot positioned canopies. Average yields were approximately 5 tonnes/hectare. Much hand work for shoot thinning and bunch thinning was required during the season.

WINEMAKER NOTES

Six clones of Pinot Noir were hand harvested according to individual ripeness, with the first picked on March 27 and the last on April 15. Fruit was received at the winery in exceptional condition and composition averaged 24.3 Brix, pH 3.24 and acidity of 8.6g/l. All fruit was de-stemmed into open top stainless steel tanks and, after a pre-fermentation cold soaking period of several days, the fermentations started with naturally occurring yeast. The caps were plunged during fermentation to aid colour and flavour extraction. Following an average period of three weeks on skins, the batches were drained and lightly pressed before being transferred into French oak barrels, approximately half of which were new. Malolactic fermentation was complete by early summer. After nearly a year ageing in oak, the individual components were blended in late February and the wine was then lightly fined with egg whites for clarity prior to bottling in June 2010. The final blend consists of 30% Abel Clone, 25% Clone 667, 25% Clone 777, and the remainder a mix of Dijon clones. Final analysis shows the wine to have 14.1% v/v alcohol, pH of 3.66 and acidity of 5.6g/l.

FOOD MATCHES

Five spice rubbed duck breast with a pan jus and cherry reduction Fillet of beef with mixed peppercorn crust Rack of wild venison, mustard & red wine sauce Blue cheese and red wine poached pears

<http://www.cloudybay.co.nz/assets/images/products/media/11%20Jan%20T&T-note-PN091.pdf>

CLOUDY BAY PINOT NOIR 2009, RELEASED FEBRUARY 2011

CLIMATICALLY A 'SEASON OF EVERYTHING', REDEEMED BY IDEAL AUTUMN CONDITIONS PRODUCING WINES WITH EXCELLENT FLAVOUR PROFILES & CONCENTRATION.

TASTING NOTES

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THE SEASON

Overall the summer was a little cooler and wetter than usual for Marlborough. Flowering was damp and cool for early sites so fruit set was variable around the region. January was very warm and dry while February and early March were punctuated by significant rainfall events that placed Botrytis pressure on a few blocks. Cool temperatures and dry weather throughout the rest of March and April allowed ripening and harvest to progress smoothly with all sites harvested within a month.

HARVEST

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VINIFICATION

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Sanduiche de linguiça Blumenau à Durski. Jantar em 15 de junho de 2011.