



FORREST PINOT NOIR 2010

Region

Marlborough

Harvest Dates

27 March - 5 April 2010

Brix at Harvest

23 - 25.5

Analysis at Bottling

pH	3.7
T.A.	5.6g/l
Residual Sugar	Dry
Alcohol	14%

Viticultural Practice

Planting density: 1.5m x 2.8m rows
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Trellis systems: 2 Cane VSP spur pruning

Canopy management: Shot thinning x 1

Leaf plucking x 2

Hand crop-thinned x 1

Yield: 5.7 - 7.4 tonne/ha

Winemaker's Vintage Report

Vintage 2011 was very much influenced by one phenomena, a mild summer with warm temperatures and regular small amounts of rain which resulted in healthy vines with larger berries. So for those of you who can still remember your school math on the volume of a circle - a very small increase in diameter translates to a large increase in volume. By my estimate, 15-20% more tons per hectare than expected in Marlborough. We were committed to serious shoot and crop removal to ensure correct crop yields and quality fruit.

Timing wise; the ideal summer climate insured an early start to the vintage, March 20th, and we had all but wrapped up vintage by April 10th without any really challenging climatic events. I was even able to get one day of fishing over Easter, in the Marlborough Sounds!

Later April/ early May rain ensured full ripe grapes that were set aside for sweet wines, received an overwhelming botrytis infection - a vintage for dessert wines. Reward for the complete failure of 2010 to deliver botrytised grapes! Overall a good vintage without climatic compromise, but perhaps one where human and economic pressure will see a large diversity in wine quality - my tip; know your winemaker.

Pinot Noir Profile

The Pinot Noir grape is one of Marlborough Stars; the cool climate queen of red wine is a natural match for Marlborough's reliable cool dry vintage climate. The grapes typically show ripe berry fruit flavours - raspberry and strawberry; that distinctive 'Forrest floor' earthen aroma and fresh acidity. Our Pinot Noir grape is a complex amalgam of three different "terroirs":- classic Wairau river valley stoney soils, southern valleys, Brancott aged clays and Northbank young stone/ clay mix. Each plot hand harvested, fermented in 2-3 ton lots hand plunged, skin contact post fermentation, gently pressed and then aged in 20/80 blend of new/old French oak barriques for 10 months.

Tasting Notes

Our 2010 Pinot Noir has delicious flavours of raspberry, strawberry and blackberry; a distinct underlying dark fruit cake character and hints of violets. The taste is all dark fruit cake and plum with hints of spice and a savoury, "forest floor" aromas. It's full, complex and delicious on the palate; it will soften over the next 3-5 years to be at its most attractive drinking.

Dr John Forrest
Winemaker/Owner

