



FORREST

PINOT NOIR  
2012



Harvest Dates  
**5th- 26th April**  
Brix at Harvest  
**23.6**  
Analysis at Bottling  
pH **3.68**  
T.A. **5.9**  
RS **Dry**  
Alcohol **13.5%**  
Cases produced  
**2500**

Viticultural Practice  
Planting density:  
**2.8 x 1.5m rows**  
**2.5 x 1.5m rows**  
Trellis systems:  
**2 Cane VSP Spur Pruned**  
Canopy management:  
**Crop Thinned x 1**  
**Leaf plucked x 2**  
**Shoot thinned x 1**  
Yield:  
**5.7 - 7.4tonne/ha**

### WINEMAKER'S VINTAGE REPORT

Against the odds; good old Marlborough did it again! Some superb fruit with great flavour intensity, good acidity and, of course, great concentration from the very low tonnages:-25-30% down in yield on average. Vintage 2012 should best be called the "Great Escape". Average flowering during spring, record low summer sunshine hours for Marlborough (often sunshine capital of New Zealand), early February ripening "veraison" just didn't happen, with most vineyards 10-14 days delayed and worse; sporadic and slow to finish.

Anxiety levels just kept rising through March, until on April 1st the Sun Gods shone on us and we had a superbly warm and dry April/early May period; allowing even the latest ripening vineyard sites to be harvested.

So all in all, my "Great Escape" analogy seems to aptly describe 2012.

### PINOT NOIR PROFILE

The Pinot Noir grape is one of Marlborough's 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 'Forest floor' earthen aroma and fresh acidity. Our Pinot Noir grape is a complex amalgam of four different "terroirs":- classic Wairau river valley stoney soils, southern valleys, Brancott aged clays, Northbank young stone/ clay mix and Awatere Valley complex seabed soils. Each plot was hand harvested, fermented in 2-3 ton lots with hand plunging, skin contacted post fermentation, gently pressed and then aged in 20/80 blend of new/old French oak barriques for 10 months.

### TASTING NOTES

Deep ruby red color with berry fruit flavours. On the nose, some lovely peppery Moroccan spice notes, raspberry, strawberry, red cherry, an earthy "forest floor" leaf note and just a hint of sweet spicy oak.

The fresh berryfruit aromas continue through onto the palate, together with a rich underlay of christmas fruit cake, long savoury after taste.

A very good example of Marlborough Pinot Noir that will reward 3 to 5 years bottle maturation.

QUINTESSENTIAL MARLBOROUGH



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