

tasting notes

THE FERRYMAN RESERVE Pinot Noir 2010



LOWBURN FERRY

CENTRAL OTAGO

The Ferryman is a passionate expression of the special terroir of Lowburn Ferry Vineyard in Central Otago, where the underlying deep silt soils have long been nurtured and are rich in soil life and organic matter.

Selected vines were specially managed during the growing season to produce this deep dark purple pinot noir. Aromas include lifted dark fruits of plum and brambles, gamey earthy characters and hints of mocha and spicy oak. The palate features rich ripe cherry with concentrated fine grained tannins and a lingering finish.

Lowburn Ferry was an historic crossing point over the Clutha River used by early settlers in Central Otago, now flooded by a hydro lake. The Ferryman lends his name to our special reserve wine crafted only in exceptional vintages.

VINEYARD

Lowburn Ferry Vineyard is planted 100% in pinot noir, an approximately equal mix of clones 115, 5, 667, 777 and Abel. The vineyard is established on terraces that were in pasture for more than 100 years. The healthy soils have excellent biological activity which enhances the terroir of the site. The region has a cool and dry continental climate and features large diurnal temperature differentials and a warm ripening period through autumn – these climatic factors are ideal for ripening the fickle pinot noir grape, and our vineyard is dedicated solely to its production.

VINIFICATION

The fruit was harvested on 19 April 2010 at 25.5 brix from a mix of clones (667, 115, 777 & 5) from selected areas in the vineyard that had been reduced in yield to almost 1 bunch per shoot. The ferment was inoculated with a selected wine yeast. The wine was aged in French Oak barriques for around 9 months, of which 25% was new oak. No fining agent was used before bottling.

SEASON

The 2010 growing season started with changing weather systems and frequent windy days. Flowering took place over reasonably unsettled weather in December, and because of this berry size was smaller and bunch weights lowered. In late January however the summer finally arrived and the vintage finished with higher than usual temperatures and long settled periods of dry, hot autumn days. The smaller berry size, lack of disease pressure and long length of ripening has produced rich and concentrated wines with finesse.

REGION: Central Otago – New Zealand

SUBREGION: Lowburn

Produced & Bottled by: Lowburn Ferry, Central Otago, New Zealand
Phone +64 3 445 0846, winedirect@lowburnferry.co.nz

www.lowburnferry.co.nz

tasting notes

THE FERRYMAN RESERVE Pinot Noir 2010



TECHNICAL & WINEMAKING NOTES

OAK MATURATION:	9 months, 25% new oak
CLONES:	115, 5, 667, 777
HARVEST DATES:	19 April 2010
HARVEST ANALYSIS:	Brix: 25.5 pH: 3.62 TA: 6.21g/L
BOTTLING DATE:	15 March 2011
WINE ANALYSIS:	Alc: 13.5%
PACKAGING:	750ml bottles, 6 bottles per pack
BAR CODE:	9 421901 095062

ABOUT LOWBURN FERRY

Lowburn Ferry is a small, family-owned winery with our vineyards in a sheltered north facing terrace in the Lowburn Valley beneath the Pisa Range in Central Otago. These vineyards started out as glacial terraces and prior to 2000 were in pasture. They now provide healthy soils and are part of a unique terroir ideal for the production of some of New Zealand's finest Pinot Noir. Lowburn Ferry is named after the area surrounding an historic ferry crossing over the Clutha River.

Owners Roger and Jean Gibson have an academic background in soil science and horticulture, and are totally focussed on producing the best pinot noir wine from their special site in the Lowburn Valley – 'great wines are made in the vineyard.'

REVIEWS & ACCOLADES

Michael Cooper's Wine Guide 2012:

Estate-grown at Lowburn, in Central Otago, this is the producer's flagship red, made only in top vintages. Hand-harvested at over 25 brix from low-cropped vines, and matured for nine months in French oak barriques (25 per cent new), the debut 2010 (★★★★) is deeply coloured, fragrant and supple, in a very elegant, 'feminine' style with beautifully poised cherry, plum, spice and nut flavours, graceful, savoury and silky-textured. A stylish wine, it's full of potential.

eRobertParker.com: The 2010 "The Ferryman" Reserve Pinot Noir was matured for around 9 month in French barriques, 25% new. It offers a medium-deep ruby-purple color and aromas of black raspberries, warm strawberries and kirsch with hints of dried leaves, tree bark and cloves. Medium bodied, it fills the mouth with ripe red berry and earth flavors with refreshing acidity and a low to medium level of finely grained tannins, finishing long. Delicious now, it should cellar to 2016+. (Lisa Perotti-Brown, Oct 2011) **91 points**

Gourmet Traveller Oct 2012: Top 12 pinot noirs,

