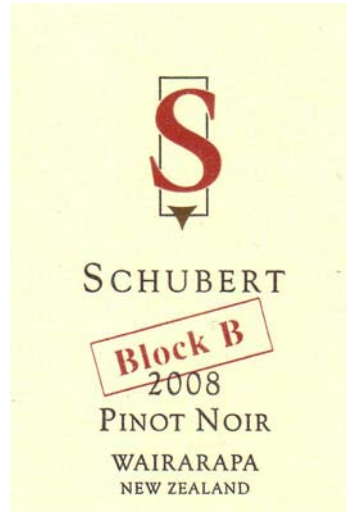




SCHUBERT

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### **2008 PINOT NOIR “Block B”**

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Mild spring leading to ideal conditions for fruitset in December. Summer was very hot and dry with some rain only towards the very end of autumn.

DATE OF HARVEST: 10 – 15 April 2008

HARVEST & VINIFICATION: Block B is a selection of the Dijon Pinot Noir Clones; specifically the clones 115, 667, 777, 114 and 113. Hand-picked and careful selection of grapes. 100% de-stemmed, cold-maceration and fermentation in stainless steel vats and left on “skins” for 3 weeks. Aged in 50% new and 50% used French oak barriques for 14 months.

DATE OF BOTTLING: 09 July 2009

ALC: 14.5% VOL

TASTING NOTES: Tight, multilayered nose showing sweet red and black berry fruits with some chocolaty spicy aromas from the oak. In the mouth it has quite a density of elegant ripe cherry and berry fruit with citrusy spice, hints of coffee and showing very nice minerality. Good concentration and some silky-yet-firm structure of smooth but present tannins. A wine with a brilliant future.

DRINKING TEMPERATURE: 16-18 °C

CELLARING: 5 - 12 years

