

HAWKSHEAD

GIBBSTON VALLEY
CENTRAL OTAGO



Hawkshead Bannockburn Pinot Noir 2008

Tasting note

Sub-region Bannockburn

Colour Deep garnet with purple hints

Flavour profile

The nose leads with floral notes, sun-warmed briar rose and sweet spice to a complex and precise palate. The revealed flavours are of violets, black and boysenberry jam with a hint of barrel char. The texture has a lovely silky feel with fine grained tannins. This is a rich yet almost weightless wine with many parts to explore, subtly balanced from the start to the persistent long finish.

The 2008 Hawkshead Bannockburn Pinot Noir is a restrained expression of power and a pleasure to drink now, but will reward those with patience for up to 10 years.

Comments

This wine is a truly artisan wine made by Steve Davies for Hawkshead.

Selected rows of grapes were hand harvested and then fermented naturally in small open tanks, without the addition of yeast. Constant and diligent attention and hardly any intervention took place while the wine aged in French oak barrels (33% new) for 11 months. Prior to the harvest of 2008 the wine was raked clean into small tanks and allowed to settle through the cold winter month. We bottled the wine on the 25th September 2009 without fining or filtration.

Wine Analysis

Clones:	Dijon, 777	Harvest date:	15/03/08
Brix	24.2/25.5	pH	3.7
		TA	5.6 g/L
		Alc	13.5 %