PREVIOUS VINTAGE AWARDS & ACCOLADES

2002 VINTAGE

Gold Medals

Eastern International Wine Competition, USA 2004

Dallas Morning News International Wine Competition, USA 2004

Gold Medal Status – *Bob Campbell MW, NZ* 2004

Silver Medal – New World International Wine Competition, USA 2004

4 Stars – Winestate Magazine AUS/NZ 04

87 Points – USA Wine Enthusiast, 2004

Bronze Medals

Romeo Bragato Wine Awards, NZ 2003 San Francisco Intl. Wine Comp., 2003

2001 VINTAGE

Gold Medals

Eastern International Wine Competition, USA 2003 San Francisco International Wine Competition, USA 2003 Romeo Bragato Wine Awards, NZ 03

Silver Medals

New World Intl. Wine Competition, USA 2003 Liquorland Top 100, NZ 2002 Air New Zealand Wine Awards, 2002

92 Points – The Wine News, USA 2003

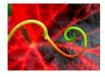
89 Points – Wine Spectator Magazine, USA 2003

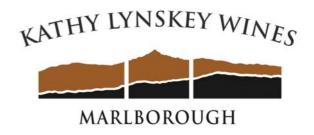
2000 VINTAGE

Silver Medals

San Francisco International Wine Competition, USA 2001 NZ Wine Society Royal Easter Show, 02 Riverside International Wine Competition, USA 2002

89 Points – Wine Spectator Magazine, USA 2001





2003 Block 36 Reserve PINOT NOIR

AWARDS & REVIEWS

Gold Medals

Riverside International Wine Competition, USA 2005 Dallas Morning News Wine Competition, USA 2005

90 Points – Mondo Weine der Welt, Germany 2004

Silver Medals

NZ Home & Entertaining, Bob Campbell MW, 2005 International Eastern Wine Competition, USA 2005

Bronze Medals

West Coast Wine Competition, USA 2005 Air New Zealand Wine Awards. NZ 2005

TASTING NOTES

The fruit for this wine was meticulously managed in the vineyard to ensure optimum evenness of ripeness. This wine is made from Pinot Noir clones 5, 115 and 10/5.

Hand harvested in March 2003, the gently pressed juice was cold soaked in open topped fermenters for several days to obtain maximum colour extraction. The juice was then placed into new (50%) and seasoned French oak and lees aged for 12 months.

Crimson in colour, the nose of this wine displays distinct varietal characters of black cherry and violet supported by the more subtle aromas of spice and tobacco. The palate has a gaminess to it along with flavours of cherry, blackberry, thyme and mushrooms. Well balanced tannins lead to a lingering finish.

Brix at Harvest: 23.6 – 24.1 Residual Sugar: <1.7gm/1 Titratable Acidity: 6.1gm/l Cases made: 645 doz