

KATHY LYNSKEY WINES



MARLBOROUGH

**2004 CASTO RESERVE
PINOT NOIR
AWARDS & REVIEWS**

Silver Medal - Romeo Bragato Wine Awards, NZ 2007

Silver Medal – Brisbane Wine Festival, AUS 2006

Silver Medal – Cool Climate Wine Show, AUS 2006

Silver Medal – NZ International Wine Show, 2005

Silver Medal – Air New Zealand Wine Awards, 2006

4 Stars – Cuisine Magazine, NZ May 2006

“Dark, bold, firm and crammed with flavour, this wine is full of promise.”

TASTING NOTES

2004 was an outstanding growing season for us, with our Pinot Noir grapes hand harvested in excellent condition in March. Three separate pickings took place for clones 5 and 115, 667 and 777 and clone 10/5.

Each batch of grapes was processed separately. The pressed juice and berries were cold soaked in open topped fermenters for several days for maximum colour extraction then placed into new (50%) and seasoned French Oak and lees aged for 12 months.

Prior to bottling, we selected what we felt were some of our most outstanding barrels to make a limited release of this Pinot Noir which is a beautiful expression of our unique terroir. A complex, sensual and masculine style of Pinot Noir, it is dark garnet in colour with penetrating notes of dried rose petals, cedar, spicy black cherry, mushrooms and forest floor. It has supple and silky tannins which create an elegant finish.

Brix at Harvest: 24-26

Residual Sugar: <1gm/litre

Titratable Acidity: 6.1gm/litre

Cases made: 304 doz

Cellaring Potential:

We expect this wine to age well for at least 6-8 years.

