

PREVIOUS VINTAGES

2005 VINTAGE Gold Medals

West Coast Wine Comp, USA 2007 Intl. Eastern Wine Comp, USA 2007 **90 Points** – Wine Spectator Magazine, USA April 07

Silver Medals

San Francisco Int'l Wine Comp, USA 06 Long Beach Grand Cru Wine Comp, USA 2006 Grand Harvest Awards, USA 2007

2004 VINTAGE Silver Medals

Royal Easter Show, NZ 06 Air NZ Wine Awards, NZ 06 88 Points – The Wine News, USA 06 4 Stars – Cuisine Magazine, NZ 06

2003 VINTAGE Gold Medals

Riverside Intl Wine Comp, USA 05 Dallas Morning News Wine Comp, USA 05

90 Points – Mondo Weine der Welt, Germany 04

2002 VINTAGE Gold Medals

Eastern Intl. Wine Comp, USA 04 Dallas Morning News Intl. Wine Comp, USA 04

2001 VINTAGE Gold Medals

Eastern Intl. Wine Comp, USA 03 San Francisco Int'l Wine Comp, USA 03 Romeo Bragato Wine Awards, NZ 03

2006 CASTO RESERVE PINOT NOIR

Gold Medal - NZ International Wine Show, 2007

"Meaty, earthy and savoury with nutty oak, ripe cherry and spice. There's a lush sweetness to the savoury earthy flavours with powerful tannins, intriguing exotic spices and hints of rose petal adding allure to the finish."

TASTING NOTES

Our Pinot Noir comprises clones 5, 115, 667 and 777. We hand manage the fruit closely in the vineyard, removing all second set and shoulders to ensure even ripening. The grapes were handpicked in early March 2006.

The juice was cold soaked in open topped fermenters for several days for maximum colour extraction, then placed into new (50%) and seasoned French oak barrels and aged for 12 months.

Garnet in colour, this Pinot Noir has lifted fruit aromas of baked cherries, candied violets, spicy potpourri and forest floor. Sweet flavours of morello cherries, plums, red currant, tea and mushroom are carried through to a complex and lengthy finish. Supple tannins, soft oak and beautiful fruit have created a complex and elegant Pinot Noir which will cellar well for 6-8 years.

Brix at harvest: 24.6

Residual Sugar: <1gm/l

Titratable Acidity: 5.3gm/l

Cases Made: 442

