



## PREVIOUS VINTAGE AWARDS & ACCOLADES

### 2003 VINTAGE

#### Gold Medals

*Riverside International Wine Competition, USA 2005*

*Dallas Morning News Wine Competition, USA 2005*

**90 Points** – *Mondo Weine der Welt, Germany 2004*

**Silver Medal** – *NZ Home & Entertaining, Bob Campbell MW, NZ 2005*

### 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*

### 2001 VINTAGE

#### Gold Medals

*Eastern International Wine Competition, USA 2003*

*San Francisco International Wine Competition, USA 2003*

*Romeo Bragato Wine Awards, NZ 03*

**92 Points** – *The Wine News, USA 2003*

## 2004 BLOCK 36 RESERVE PINOT NOIR

### AWARDS & REVIEWS

**Silver Medal** – Royal Easter Show, NZ 2006

**Silver Medal** – Air New Zealand Wine Awards, 2006

**4 Stars** – *Cuisine Magazine*, NZ Nov 2006

*"Still youthful, this is a fresh tightly structured wine with plummy, spicy, toasty flavours.....it's a stongly wooded style but also reveals good fruit intensity. Well worth cellaring."*

**88 Points** – *The Wine News*, USA March 2006

### TASTING NOTES

The 2004 vintage was a cooler vintage, and Marlborough experienced significant rainfall in late 2003. As a result, berry size was larger across all varieties. The Pinot Noir was meticulously hand managed in our vineyard. We dropped all slow to ripen and second set grapes in order to fully ripen the remaining bunches. The grapes were handpicked in excellent condition in March 2004.

The fruit was then destemmed and placed in open topped fermenters for several days where the juice was hand plunged for maximum colour and flavour extraction. This juice was then placed into new (50%) and seasoned French Oak barrels and lees aged for 12 months.

This 2004 Block 36 Reserve Pinot Noir is a more savoury style of Pinot Noir. Mid crimson in colour, it has aromas of cherry, clove and tobacco. The palate displays flavours of plum, cherry, spicy cedar and thyme supported by firm tannins. We expect this wine to age into an elegant, well structured Pinot Noir with cellaring potential of at least 5 to 6 years.

Brix at Harvest:	25
Residual Sugar:	<1gm/l
Titrateable Acidity:	6.2gm/l
Cases made:	419

