



HANDPICKED®  
WINES

## 2016 Collection Central Otago Pinot Noir

- Exceptional vintage
- Mix of clones, including signature NZ clone - Abel
- North-facing slopes in Wanaka



### A NOTE FROM THE WINEMAKER

Full-throttle Central Otago steadied by the poise and floral lift that is the hallmark of Wanaka.

### SEASON

The season of vintage 2016 in Central Otago will be remembered for frequent frosts, wind, unsettled weather and fantastic wines. Spring was cool, but a fine, settled patch timed perfectly over flowering caused good fruit set. January remained cool but February was one of the warmest on record. Warm days and cool nights and generally dry weather over March and April allowed good hang time promoting excellent flavour development and balance of sugar and acidity. A universally extolled vintage.

### WINEMAKING

The fruit was handpicked in mid-April in dry conditions. Each clone was fermented separately in small open fermenters that were hand plunged twice daily. The wine was matured for 12 months in a mix of new and seasoned French oak barrels.

### TASTING NOTE

Central Otago is renowned for Pinot Noir wines of great intensity. This example from the Hawkesbury Vineyard in Wanaka does not disappoint with its power fruit, spicy depth and firm tannin.

### REGION

At 45o South, Central Otago is the world's southernmost wine region. Vines are planted in spectacular alpine country, with peaks rising to 2000m. The vineyards are also the most elevated in New Zealand, planted at between 200 and 400 metres above sea level.

Although small, Central Otago is a rapidly-developing wine region and more than 70% of the vineyard is given to Pinot Noir.

The region is noted for significant variation in sub-regions; elevation, orientation and other meso-climate factors are important. The climate is continental with limited maritime influence and high sunshine hours.

Hawkesbury Estate is on north-facing slopes of Mt Barker near Wanaka. The vines were planted in 2002 and 2003 and are mix of six clones including 777, Abel, 115 and 114.

### Food Match

Venison with beetroot chutney; Indian-style butter chicken curry, tuna sashimi, butterflied lamb, glazed Christmas ham.

### Wine Style

Big & bold  
Textured & savoury

### Service

TEMPERATURE  
13-17°C

CELLAR POTENTIAL  
2026

