



**TOP
SELECTION**
WINES & SPIRITS

**GEM
PINOT NOIR
2011**



Grape Varietals

Pinot Noir

ABV

13%

Vinification

Grown on a single vineyard in Martinborough, the fruit is hand-picked, then crushed and de-stemmed into small fermenters. The must is cold soaked for 4 days, allowing for indigenous fermentation to begin. Hand plunged twice daily, and pumped over once, the must is then pressed into French barriques (20% new). Malolactic fermentation then commences and the wine is matured for 12 months prior to bottling.

History

The Studio Wine Company (Gem's parent company) was established in 2005 in the Auckland area by Corey and Megan Hall. Their structure involves selecting small parcels of fruit from the best vineyard sites throughout New Zealand and bringing them to the historic old Pleasant Valley winery in West Auckland for vinification. Corey, who handles the winemaking, spends significant amounts of time in the vineyards and winery to ensure he get the results he wants at every stage of the process. Meg, his wife, handles marketing and administration. "The name Gem is symbolic of our approach - picking from the best regions & vineyard sites" says Corey. Gem, incidentally, is also Meg's name backwards.

Tasting Notes

Cherry, currant, plum and raspberry together with toast, spice and a hint of forest floor. The palate is supported by firm well integrated tannins and soft acidity.