



TASTING AND TECHNICAL NOTES

PELORUS VINTAGE 2005, RELEASED APRIL 2009

TASTING NOTES

The Pelorus Vintage 2005 exhibits enticing fruit aromas of red apple and delicate citrus fruit overlaid with savoury yeast-derived characters of bread dough, brioche and cashew nuts. The wine has a full, creamy mid palate that leads in to an elegant long finish.

VINEYARD

The grapes were sourced from contract and estate vineyards located within the Wairau Valley in Marlborough. Soils vary from young, extremely free draining gravels to aged alluvial loams containing some clay. Vineyards are planted at a density of 1850 vines/hectare and in 2005, yielded an average of 11 Tonne/hectare (4.9 Tonne/acre). Most vineyards are trained to the standard vertical shoot positioned trellis.

THE SEASON

The season started well and early spring conditions were settled with a couple of chilly mornings, but thankfully, no frost damage. The weather during December and early January was unseasonably cold and cloudy with consistent, intermittent rainfall. This led to variable flowering and resulted in tonnages on the low side of average. The weather improved considerably during early January and for the rest of the summer fine conditions prevailed. By the time harvest commenced the season had 'clocked up' enough sun to catch-up with the long term average of heat summation levels. Harvest commenced under sunny skies but an unwelcome cold spell produced a couple of inches of rain and delayed picking over Easter. A dry April allowed the rest of harvest to be completed at a very measured pace. The light crop loads meant all vineyards were able to ripen in the cool Marlborough autumn. When a record frost occurred over most of the valley on the 25th of April the majority of Cloudy Bay vineyards had been harvested.

HARVEST

The 2005 Pelorus harvest commenced on the 17th of March with Chardonnay and Pinot Noir blocks from a variety of sites throughout the Wairau Valley being harvested steadily according to individual ripeness, concluding on the 8th of April. All vineyards were picked at ideal ripeness, displaying great flavours and natural sugar/acid balance.

VINIFICATION

Eight clones of Pinot Noir and four clones of Chardonnay were used in the 2005 Pelorus Vintage blend. Following harvest, the grapes were pressed without crushing and after a short settling period, the juice was racked into fermentation. A warm primary fermentation in a mixture of stainless steel tanks and large and small format old French oak vessels was followed by spontaneous malolactic fermentation. The base wines were then aged for a further nine months on yeast lees prior to blending in October 2005. The final 60 per cent Pinot Noir and 40 per cent Chardonnay blend was tiraged in December 2005 using prise de mousse yeast and subsequently aged on lees for three years prior to disgorging in early 2009. The wine has an alcohol of 13.0 % v/v, pH of 3.07, 6.8 g/L titratable acidity and residual sugar of 7.5 g/L.