

# Goose Bay East Coast Pinot Noir

~ Limited Release ~

Made from grapes grown on Tasman Bay's east coast near Nelson. Made in a style that is full in berry flavours, soft in depth, lingering in its fruit filled acidity and superbly balanced. A wine made to get your taste buds into, rather than pose alongside. It is a measure of Goose Bay's commitment to quality.

**Vintage Conditions** : Nelson had a cool Spring and a warm summer during the 2014 vintage. Harvest was cool and prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clones are 777, 667, Marifeld, 5, Able, 115.

**Harvest Date** : Late April 2016

**Vinification** : Grapes were crushed and placed into small one-ton containers allowing the yeast to slowly ferment the wine over a four to five week period. Post ferment soaking is allowed for about two weeks to obtain further extraction.

**Bottling Date** : November 2016

**Alcohol** : 13%

**pH** : 3.38

**Acid** : 5.8 g/l

**Residual Sugar** : 0.8 g/l

**Colour** : Bright Ruby red

**Bouquet** : Aromas of raspberry, red cherry, strawberry, light oak and mustiness.

**Palate** : Strawberry, cherry and other berry flavours. Good up front and middle palate with a soft finish. Very good length.

**Packaging** : 12 x 750ml with screw cap closure.

*Mevushal, Kosher for Passover and Vegan*