

# BIRD

## Big Barrel Pinot Noir 2006

### Marlborough • New Zealand



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SELECTIONS

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**Winery Principals** Steve and Caroline Bird  
**Winemaker** Steve Bird

#### Wine Specifications

Cases imported	600
Alcohol	13.2%
T/A	0.56 g/100ml
pH	3.60
Residual Sugar	0.19 g/100ml
Brix at Harvest	23.0 - 24.2
Cellaring	Up to 7 years
Harvest Date	March 19 - April 2, 2006

#### Vineyards

##### Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

##### Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

##### Vines

Clones 5, 667, and 777. VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear.

#### Vintage

Definitely a season that favored riper wine styles due to excellent early and mid-season heat. A little rain near the end induced moments of anxiety; however, these were short-lived as the vintage came early and was over quickly.

#### Vinification

The grapes were hand-harvested, chilled, and destemmed to 900L French Oak Roll Fermenters (Big Barrels). Acting as both a fermentation and storage vessel, these big barrels impart a high degree of complexity, facilitating seamless integration of the oak and generating excellent structure. The process allows the winemaker a great deal of flexibility in fermentation management and ensures the fruit is protected from rough handling.

#### Winemaker's Notes

##### Bouquet

Ripe, red berry, vanilla, clove, and white pepper.

##### Palate

Complex, rich, and seductive, this wine has loads of ripe berry fruit characters, with hints of earth, chocolate, and dried fruits. The structure is soft and supple, with velvety tannins carrying the flavor all the way to the back of the tongue.

##### Serving Suggestions

Game (particularly venison), duck, quail, or seared tuna.

SRP US\$24.99



★★★★

Fine Pinot Noir, in a crisp, full, moderately intense style. It is lightly oaked, supple in texture, and very long on the finish, tasting of raspberry, toast, chocolate, and roasted nut. Excellent.

*Restaurant Wine, #118*

★★★★¼

Loads of ripe red berry fruit and toasted caramel characters jump around the earthy nature of this wine. Tannins are supple and the wine goes down a treat.

*Drew Lambert*

*Australian wine writer/radio show*