

BIRD

Big Barrel Pinot Noir 2008

Marlborough • New Zealand



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Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

Cases imported	300
Alcohol	13.5%
T/A	0.54 g/100ml
pH	3.5
Residual Sugar	0.1 g/100ml
Brix at Harvest	?
Cellaring	Up to 7 years
Harvest Date	?

Vineyards

Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

Soils

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

Vines

Clones C15, C1667, and C1777. 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. Certification from Sustainable Winegrowing New Zealand pending.

Vintage

This wine has benefited significantly from the effects of a warm spring and hotter than normal summer. The outstanding flowering and fruit set made crop thinning a necessity.

Vinification

The grapes were hand-harvested, chilled, and destemmed to 900L French Oak Roll Fermenters (Big Barrels). Cold-soaked for 8 days before addition of yeast. 10 day fermentation followed by 12 days of maceration. Pressed and returned to roll fermenters for MLF inoculation and aging. Steve Bird Winery is certified Sustainable through Sustainable Winegrowing New Zealand and certified carbon zero through CarbonZero.

Winemaker's Notes

Overall Impression

A restrained wine with beautiful balance and harmony between flavor and structure.

Bouquet

Bright red fruits and forest floor.

Palate

Spice, chocolate, and earth.

Serving Suggestions

This wine will work well with game particularly Duck or Quail. Well aged beef is always a winner. Mushrooms and truffle are extremely compatible with Pinot Noir.

SRP US\$31.00



90 Points

The 2007 Old Schoolhouse Vineyard Big Barrel Pinot Noir fulfils its promise out of barrel last year, this has a great sense of transparency on the nose with cranberry, raspberry and redcurrant fruit with understated use of oak. This is how Pinot should be. The palate is medium-bodied with grainy tannins, quite peppery on the entry, leading to rounded red-berried fruit, raspberry and cranberry with that peppery/spicy edge reappearing towards the finish. Nicely balanced, very pure and utterly charming. Excellent, but I think future offerings will be even better.

Neal Martin

The Wine Advocate August 2009

