

LAKE CHALICE

Pinot Noir 2006

Marlborough • New Zealand



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www.viapacifica.com

Winery Principals Chris Gambitsis, Phil Binnie, Matt Thomson
Winemaker Matt Thomson

Wine Specifications

Cases imported	840
Alcohol	14.0%
T/A	0.65 g/100ml
pH	3.43
Residual Sugar	<0.1 g/100ml
Brix at Harvest	24.5
Cellaring	Up to 4 years
Harvest Dates	March 6 - 17, 2006

Vineyards

Location

Estate vineyards in the Wairau and lower Waihopai valleys, Marlborough

Soils

Varied, from very stony and sandy to clay/stony, free-draining.

Vines

Clones 114, 115, 667, 777.

Vintage

The vintage came very early, with good ripening in the post-Christmas period. Crop levels were moderate, with exceptional ripeness and flavors.

Vinification

After a five-day cold soak, each batch was fermented and hand-plunged up to six times daily. Matured on lees in a mix of new and seasoned French oak, the wine also underwent malolactic fermentation. Lightly egg fined before bottling.

Winemaker's Notes

Bouquet

Cherry and red currant.

Palate

Black cherry supported by fine oak, with nuances of raspberry and earth. Medium-bodied, with a full, soft palate, well-balanced acidity, and a lingering finish.

Serving Suggestions

Pasta with Mediterranean flavors (red onion, feta, olives, mint), lamb.

SRP US\$20.99



The Karearea or New Zealand falcon is featured on the Lake Chalice label. In a land with no native mammals, this rare, endemic raptor has always flown fearlessly above the rest.

Lake Chalice is a proud sponsor of the Wingspan Birds of Prey Trust, dedicated to preserving New Zealand's raptors.