

MANU
Pinot Noir 2008
Marlborough • New Zealand



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www.viapacifica.com

Winery Principals Steve & Caroline Bird;
David & Michelle Duckhorn
Director of Winemaking Steve Bird

Wine Specifications

| | |
|-----------------|-----------------|
| Alcohol | 14.0% |
| T/A | 0.51 g/100ml |
| pH | 3.60 |
| Residual Sugar | 0 g/100ml |
| Brix at Harvest | 23.5 - 24.0 |
| Cellaring | Up to 3 years |
| Harvest Date | Late March 2008 |

Vineyards

Location

Marlborough southern valleys

Soils

Alluvial

Vines

VSP trellising. Intensive canopy management system. Certified by Sustainable Winegrowing New Zealand.

Vintage

The 2007/8 growing season was notable for its extremes. Spring was cold and crisp, with (unusual for Marlborough) morning frosts. Summer brought record high temperatures, leading to an early vintage start.

Vinification

Hand-harvested. Destemmed to open-top fermenters. Hand-plunged. Aged in large-format French oak. Winery is certified by Sustainable Winegrowing New Zealand.

Winemaker's Notes

Overall Impression

Elegant, fruit-forward, approachable.

Aromas

Cherries, violets, red fruits.

Palate

Chocolate, coffee bean, plum, toasty oak.

Serving Suggestions

Anything barbecued. One glass for the marinade and the rest for the chef.

SRP US\$19.00



Manu is the Maori word for both bird and kite, and the Manu logo is an interpretation of a 'Te Manu Tukutuku', a beautifully crafted Maori kite. This kite represents the hallmarks of Manu wines: craftsmanship, elegance, and the pure nature of New Zealand.

★★★★☆

Best Buy

Consumer's Choice

Top Tip

"There is a lot of oak in this wine BUT it is beautifully balanced by the earthy, almost bacon like, fruit concentration. It has aromas of smoke and peat and a very pleasant sweetness in the palate. The finish is rounded and persistent. Enjoyed by judges and consumers alike."

TiZwine.com 2009

