

# ant moore pinot noir 2008



**Product:** Ant Moore Pinot Noir

**Vintage:** 2008

**Grapes:** Pinot Noir 2 tonne/acre

**Percentage:** 100%

**Origin:** Central Otago

**Percentage:** 100%

**Vinification:** 2008 was an exceptional growing year in Central Otago, giving flavoursome and very ripe grapes to produce a great pinot noir. This wine contains a mixture of clones, 667, 777, 114, and Able. 100% oak aged in French oak from a number of coopers and varying age.

**Analysis:** alcohol: 14.2 %

pH: 3.42

acid: 6.3 grams per litre

sugar: < 1grams per litre

**Colour:** Cherry ripe red

**Nose:** Complex Layers of red berry fruit, raspberry, cherry and blackberry. Hints of earthy tones and forest floor, and lovely toasted oak.

**Palate:** Raspberry, Cherry, supple game flavour, with strong ripe and smooth tannins. Finishing with the slightest hint of integrated oak. Warm and moorish .....Complex.

**Winemakers Comments:** This Central Otago Pinot Noir is robust and rich and brimming with classic Pinot fruits. This wine will improve with age and should be decanted allowing time to open up and reveal the layers within. This Classic Pinot will change dramatically over time and reward those with patience.

**General Information:** With the low cropped fruit. Left on the vine to gain true flavour ripeness, this pinot noir, is rich, complex and balanced. It is an opulent pinot that displays all the characters for which Central Otago is famous.

Ant Moore Wines, created with passion