



THE CRATER RIM



OMIHI RISE PINOT NOIR 2012

VINEYARD

Made in only the best years, this Pinot Noir was selected from a single Omihi vineyard. The vines were low cropped and sustainably managed on clay based, limestone rich soils to create a wine that is completely expressive of its origin and vintage.

SOIL TYPE

Clay based, limestone rich hillside vineyard

WINEMAKING

The fruit was fermented in small open top vats using natural yeasts followed by 18 months maturation on lees in new and seasoned French oak barriques. After barrel maturation the wine was bottled without fining or filtration.

TASTING NOTES

Wonderfully matured and sweetly fragrant, the wine displays dried cherry, thyme, toasted almond, dark mushroom and tapenade characters on the nose, leading to a concentrated palate that is beautifully weighted and supple, offering delectable fruit flavours with rich savoury notes. It is silky, persistent and delicious with loads of complex flavours. Sam Kim – Wine orbit

