

CHURCH ROAD™

“Pinot Noir is a new addition to the Church Road range and a chance for our winemaking team to explore a new region and one of the world’s great red grape varieties. For me, great Pinot Noir should have a sensual nature that immediately appeals; a complex array of beguiling perfume, lifting a core of ripe fruit with a presence on the palate that is silky-textured, satisfying, lengthy and complete, neither overly heavy, nor excessively light. Central Otago’s unique climate and soils deliver such wines and offer a contrasting style of red to the firmly-structured Syrah and Cabernet Merlot blends we normally produce in Hawke’s Bay.”

Chris Scott, Winemaker



For our Pinot Noir, very low-cropping vines are hand harvested from river terraces and hillsides predominantly in the Bendigo sub-region, with the fruit quickly transported in small bins to both Church Road in Hawke’s Bay and to our Marlborough winery. Utilising both wineries enables us to maximise small-batch fermentation, giving greater scope to employ a range of winemaking techniques that deliver increased complexity and allow us to increase our understanding of this variety.





CHURCH ROAD



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept - Apr)

CENTRAL OTAGO GROWING SEASON	
GROWING DEGREE DAYS:	1072°C
RAINFALL:	295mm
MEAN MAX TEMP:	26.1°C
MEAN MIN TEMP:	11.0°C
PRUNING REGIME:	Mostly 2-cane VSP
HARVEST DATE:	7 -19 April

MATURITY ANALYSIS AT HARVEST (Average)

*BRIX:	22.7-24.8*Bx
WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	Dry
TITRATABLE ACIDITY: (as Tartaric Acid)	6.0g/l
pH:	3.50

The 2009 Growing Season

Spring saw repeated frost fighting required to protect the young shoots, after which the season settled into a fine and dry summer and autumn, with the typical pattern of warm days and cool nights helping to retain colour, develop the aromatics and allow the fruit to reach optimum maturity in pristine condition.

Soil Type

Shallow, free-draining, semi-arid sandy loams over schist greywacke gravels typify the soils in Bendigo. These soils, along with the very low rainfall of the Central Otago region, enable drip irrigation to be employed to precisely control vine vigour, therefore maximising fruit quality.

Clonal/Rootstock Selection

Clone 777: A complete clone displaying strong and bright aromatic notes, dark cherry fruit and good structure but well balanced, round and fleshy

Clone 667: Develops more weight, richness and dark brooding fruit flavours but perhaps without the 'top note' fragrance of some of the other clones

Clone 114 & 115: Both described as producing denser more tannic wines with dark fruit - like 667, but with more lifted aromatics

Clone 5: Lighter in colour and perhaps not so structured, but develops very good fragrance and a silky palate texture

All clones are grown on low-vigour rootstock.

Winemaking Details

Fermented in open-top tanks, the fully-destemmed fruit is cold soaked for a period of approximately five days before fermentation is initiated with a range of yeast types. Fermentation is allowed to peak at 32°C to best extract colour and tannin, before a period of post fermentation maceration (dependant on daily tasting) is allowed to help integrate and soften the wine. The wine is then drained off skins and filled to new and seasoned French oak for malolactic fermentation and subsequent maturation.

Oak Regime

The wine was filled to fine-grained, three-year, air-dried French Oak barrels of which 27% were new, with the balance being second, third and fourth fill. The wine was barrel matured for a period of approximately nine months.

Aroma and Palate

Aromas and flavours of bright, perfumed fruit abound with a core of generous ripe cherry flavours and hints of oak spice. On the palate, the wine is fleshy and supple with silky tannins providing an enjoyable and lingering finish.

Cellaring and Food Matching

The richness and complexity of this Pinot Noir make it well suited to a variety of meat or game dishes, particularly where savoury flavours abound.

Church Road Range

Church Road wines are produced at the third-oldest working winery in the country, established in 1897. Made from an outstanding vineyard resource in Hawke's Bay and more recently Central Otago, we aim to produce textural and complex wines that marry ripe fruit flavours with the subtle nuances obtained from the use of traditional winemaking techniques.