

tasting notes

THE FERRYMAN RESERVE Pinot Noir 2013



LOWBURN FERRY

CENTRAL OTAGO

The Ferryman is a passionate expression of the special terroir of Lowburn Ferry Vineyard in Central Otago, where the underlying deep silt soils have long been nurtured and are rich in soil life and organic matter.

Selected vines were specially managed during the growing season to produce this deep dark purple pinot noir. Aromas of dark cherry and plum fruit on the nose are complimented by savoury notes of leather and spice, together with some smoky char. Lush, sweet dark fruit on the palate blend with spice and hints of cigar box. A medium bodied, complex wine which has dense fine grained tannin and a long mineral finish.

Lowburn Ferry was an historic crossing point over the Clutha River used by early settlers in Central Otago, now flooded by a hydro lake. The Ferryman lends his name to our special reserve wine crafted only in exceptional vintages.

VINEYARD

Lowburn Ferry Vineyard is planted 100% in pinot noir, an approximately equal mix of clones 115, 5, 667, 777 and Abel. The vineyard is established on terraces that were in pasture for more than 100 years. The healthy soils have excellent biological activity which enhances the terroir of the site. The region has a cool and dry continental climate and features large diurnal temperature differentials and a warm ripening period through autumn – these climatic factors are ideal for ripening the fickle pinot noir grape, and our vineyard is dedicated solely to its production.

VINIFICATION

The fruit (clones 5 & 667) was hand harvested on 16 April & 17 April 2013 from selected areas in the vineyard that had been given special attention to the viticulture during the growing season. The must was inoculated with a selected wine yeast to carry out the fermentation. The Ferryman Reserve wine was aged in 7 French Oak barriques for around 13 months, of which 28.5% was new oak. No fining agent was used before bottling.

SEASON

The 2013 vintage in Central Otago was foreshadowed by Jack Frost's chilly visit in spring but thanks to the hot, dry and settled weather which followed, the quality of the grapes – and the vines - was extremely healthy. Fast spring flowering, hot summer weather and high pressured harvesting were the key features of vintage 2013 in the Cromwell basin this year. When the swift spring flowering in 2012 was followed by hot summer weather - particularly in mid-January - the vintage came together, allowing extremely consistent ripening.

Clean grapes, relatively riper than usual tannins and healthier canopies at harvest this year all translated to flavour ripeness at lower sugar ripeness, due to the canopy not being as advanced at harvest as it has been in previous years. This gave good uniformity to the grapes, which were extremely healthy when picked, due to the dry weather. There was little to no disease pressure leading up to harvest.

SUBREGION: Lowburn

Produced & Bottled by: Lowburn Ferry, Central Otago, New Zealand
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www.lowburnferry.co.nz

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TECHNICAL & WINEMAKING NOTES

OAK MATURATION:	13 months, 28.5% new oak
CLONES:	5, 667
HARVEST DATES:	16-17 April 2013
HARVEST ANALYSIS:	Brix: 24.4 pH: 3.54 TA: 5.4 g/L
BOTTLING DATE:	23 June 2014
WINE ANALYSIS:	Alc: 13.5%
PACKAGING:	750ml bottles, 6 bottles per pack
BAR CODE:	9421901095130

ABOUT LOWBURN FERRY

Lowburn Ferry is a small, family-owned winery with our vineyards in a sheltered north facing terrace in the Lowburn Valley beneath the Pisa Range in Central Otago. These vineyards started out as glacial terraces and prior to 2000 were in pasture. They now provide healthy soils and are part of a unique terroir ideal for the production of some of New Zealand's finest Pinot Noir. Lowburn Ferry is named after the area surrounding an historic ferry crossing over the Clutha River.

Owners Roger and Jean Gibson have an academic background in soil science and horticulture, and are totally focussed on producing the best pinot noir wine from their special site in the Lowburn Valley – 'great wines are made in the vineyard.'

REVIEWS & ACCOLADES

"Estate-grown at Lowburn, in Central Otago, this is the producer's flagship red, made only in top vintages. Hand-harvested at over 24 brix and matured for over a year in French oak barriques (29 per cent new), the lovely 2013 vintage (5*) is powerful, but already approachable. Deep ruby, it is attractively perfumed and highly concentrated, with an array of cherry, plum, spice, dried-herb and nut flavours, finely poised, savoury and smooth. Rich, complex and silky-textured, it should be at its best 2016+." **5 stars: Michael Cooper's Buyers Guide to NZ Wines**

Blue-Gold, Top 100 Award, Sydney International Wine Competition 2016

Silver medal: International Wine Challenge 2015

RRP: \$85

