

# Twelfth Night 2013 Pinot Noir

Region: Central Otago, New Zealand

Sub-region: Locharburn



## Winemaking Notes:

The 2013 Pinot Noir was crafted from carefully hand-picked fruit from the sustainably farmed Vela Vineyard located high above Lake Dunstan in the Cromwell Basin of Central Otago. The different clones were kept separated in individual fermentation vats of 3 to 5 tons. An average of a 5-7 day cold soak was followed by a 7-10 day fermentation time at a peak temperature of 28°C and 5-7 days of post fermentation maceration. The traditional punch down technique was used to ensure maximum extraction of flavors and tannins. Each batch went into French oak where it underwent malolactic fermentation and was matured for 9 months. Only the best juice was blended for the 2013 Pinot Noir.

pH	3.64
Alcohol	14.3%
Acidity	6.2 g/L

## Tasting Notes:

The 2013 Pinot Noir has expressions of dark and wild fruits of the forest including cherry, plum and blackcurrant, with an underlying hint of cardamom and vanilla. The palate reveals dark fruits accentuated by vanilla beans and cocoa. The fine-grained tannins and lively acidity give the wine great length and aging potential.

## Food Pairing:

Pair with roast duck, wild salmon, grilled chicken, seared tuna or rich vegetable dishes, but most of all pair it with good friends and great times.



Antony Worch, Winemaker

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