



CELLARING

5-7 years

PRODUCTION

1100 cases

WINE SPECIFICATIONS

Acidity: 0.56g/100ml

(0g/l)

pH: 3.49

Sugar: <1.0 g/l

ALC: 13.2%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



BIRD WINES

www.birdwines.com



2010 BARREL PINOT NOIR

Rich, Voluptuous, The Silken Temptress

TASTING NOTES

A beautifully balanced and elegant expression of this difficult to produce variety. The 2010 Pinot Noir is bright and vibrant with aromas of red berry fruits, cherries and an underlying smokiness derived from fermentation in barrel. The palate is youthful, lively and fruit forward showing hints of chocolate coffee bean. There is sufficient structure and acidity to ensure it will age well for the long haul.

VINIFICATION

There are five stages in this process: pre-ferment cold soak (6-8 days), primary fermentation (8-10 days), post ferment maceration (7-14 days), Malolactic fermentation (approx 14 days), and barrel maturation (a further 9 months). All these stages are conducted in the Big Barrels, making this a unique wine.

THE BIG BARREL METHOD

Acting as both a fermentation vessel and storage vessel these 900Lt barrels provide a unique and sophisticated environment for the production of Pinot Noir. They impart a high degree of complexity, facilitating seamless integration of the oak and generating excellent structure. The process allows the winemaker a great deal of flexibility in fermentation management and ensures the fruit is protected from rough handling.

FOOD MATCH

Pinot Noir is perhaps the greatest wine to match with food due to an almost infinite array of styles available. This wine will work well with game - particularly duck or quail. Well aged beef is always a winner. Mushrooms and truffle are extremely compatible with Pinot Noir.



BIG BARREL PIONEER

New Zealand is one of the few places in the world where Pinot Noir flourishes. In fact, the reputation of New Zealand's Pinot Noir is beginning to rival that of its matchless Sauvignon Blancs.

Although Pinot Noir is the country's most widely planted red variety, Big Barrel roll fermentation is new to New Zealand with Steve Bird Winery and Vineyards Limited pioneering the process with the release of their 2006 vintage.

Instead of fermenting the Pinot Noir in a tank, Steve uses a 900 litre barrel with thick oak staves for its thermal properties. Acting as both a fermentation vessel and storage vessel the barrels provide a unique and sophisticated environment for the production of Pinot Noir.

“They keep the ferments cool at the beginning and warm at the end – exactly what we want with Pinot Noir,” says Bird.

The barrel is gently rolled by hand during the fermentation process, which means that even the most delicate flavours and aromas are preserved. Steve extracts the colour in the most delicate way getting almost seamless and instantaneous integration of oak flavour from day one. The big barrels are used throughout the winemaking process, with the juice and later the wine never spending more than a day outside the barrel from crushing to bottling. The wine matures in the barrel for 10 to 11 months before it is bottled.

**BIRD
WINES**

www.birdwines.com