



**squealing pig**  
central otago

# squealing pig

2013 central otago

pinot noir



## Colour

Dark purple with a deep hue & inviting from the onset.

## Nose

The nose is bursting with cherry and berry compote aromas, with underlying dark notes of coffee and chocolate.

## Palate

The palate is rich and juicy with layers of dark berry fruit followed by a hint of classic Central Otago wild herbs. Fine grain tannins are supported by savoury French oak lending spice and mocha flavours to the long persistent finish.

## Viticulture

Central Otago enjoyed a great growing season: A cool start through to flowering, followed by warm dry weather during ripening resulted in high quality fruit across the region. The star of Central Otago for Vintage 13 was Pinot Noir, allowing us to produce another stellar Squealing Pig wine.

## Vinification

The fruit underwent an initial cold soak period of 3 days to maximise colour and flavour extraction. The must was then slowly warmed and inoculated with a yeast strain aimed at maximising complexity. During the ferment period the must was gently plunged 3 x times a day. Once dry the wine underwent a further period on skins of 20 days to enhance tannin structure. The wine was then pressed and transferred to a mixture of new (30%) and seasoned oak barriques to mature for 10 months. Post maturation the wine was stabilised, fined and filtered to complete a truly exceptional wine.

## Cellaring

10 months maturation period in barrel sets this wine up for a long and happy life in bottle, the flavours gradually turning from fruit predominant to more earthy characteristics. Cellar for up to 5 years.

## Technical Information

Region:	Central Otago, New Zealand
Variety:	Pinot Noir
Alcohol:	13%
Residual Sugar:	2.0g/l
Total Acidity:	6g/l
pH:	3.5

