



Sherwood Estate

Pinot Noir 2007

Suggested Retail: \$16.99

Wine Maker: Peter Evans
Appellation: Marlborough
Varietal: Pinot Noir 100%
Yields per Acre: 3.5 t/acre
Cases Produced: 15,000
Filtration and fining: Yes
Wood treatment: French oak
Length of barrel maturation: 3 Months

Alcohol %: 13%
Total Acid: 5.5
Free/Total Sulfur: 25/58
pH: 3.48
Residual Sugar: 1.2



UPC#: 682302542138

Viticultural Practices: The fruit was harvested between the 4th and 20th April in excellent condition. Upon arrival at the winery, the fruit was destemmed, and gently tipped into open top fermenters. Yeast was added to initiate the ferment after a five day "soak" period. Three times per day the cap was hand plunged and spent an average of 16 days "on skins". Malolactic fermentation and oak maturation for two months was completed prior to blending, fining and bottling .

Wine Makers Notes: The 2007 Pinot Noir displays ripe, sweet plum notes with an edge of complexity on the nose. The palate is rich and round supported by fine grain tannins.

Previous Vintage Scores: 2006 - 87 pts Wine Spectator 8/9/07 2005 - 88 pts Wine Enthusiast 2006, 87 pts Wine Spectator 8/31/06

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