

# STRATUM

NEW ZEALAND

go on ..... discover our fun side!!

## Stratum 2008 Pinot Noir

Analysis at Harvest:      22.5-23.00 Brix  
   7.5-8.0 g/l Total Acid  
   3.20-3.40 pH

The Stratum 2008 Pinot Noir is produced from selected parcels of grapes grown in Marlborough.

The fruit was harvested from March into of April in excellent condition. Upon arrival at the winery the fruit was destemmed, crushed and gently tipped into open top fermenters. After a five day cool soak period yeast was added to the tanks to initiate ferment. The cap was hand plunged 3 times a day and the juice remained "on skins" for an average of 15 days. Malolactic fermentation and four months of oak maturation were completed prior to blending and bottling.

The Stratum 2008 Pinot Noir displays ripe, earthy and berry fruit aromas on the nose following through to a full and rounded palate.

An easy drinking style Pinot Noir that would accommodate most occasions over the next 2-3 years.

Analysis at Bottling:      3.59 pH  
   5.8 g/l Total Acid  
   13.5% Alcohol



[www.sherwood.co.nz](http://www.sherwood.co.nz)