



HOME OF  
Frog Rock, Home Creek &  
Weka Ranch Vineyard



## 2007 Home Creek Pinot Noir

Harvest Date	April 11-17, 2007
Brix at Harvest	24-25 degrees
PH	3.56
TA	6.0 g/L
Alcohol	12.8%
Vineyard	Home Creek
Release Date	July 2008
Winemaker	Scott Berry

Wine Notes: The grapes were destemmed into open top fermenters and cold soaked for 7 days. The must was hand plunged 3x daily before inoculation with selected yeasts. The ferment lasted 6 days after which the tanks were capped and left to rest for 10 days before the wine was gently pressed directly to French Oak barrels. (40% new) Malolactic fermentation was completed and the wine was

racked and bottled in early March 2008.

The resulting wine is a deep purple with pure fruit aromas of black cherry and plum. The tannins are smooth and ripe and the fleshy fruit flavors carry onto the palate with juicy acidity and a hint of spice. Well balanced and rich bodied, the wine is ready to drink now or cellar for the next 3-5 years.

The Northfield Wines collection includes estate grown Chardonnay, Pinot Noir, Sauvignon Blanc/Semillon and Riesling.

*We are proud that in October 2008 we received our Sustainable Winegrowing New Zealand (SWNZ) Accredited Vineyard accreditation. This involved a year-long review process by an independent auditor and certifies that we adhere to a strict code of farming and wine making practices. Our commitment to sustainability is a cornerstone of our company philosophy and we look forward to continuing to use environmental best practices in all aspects of our business.*

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