



DELTA VINEYARD, MARLBOROUGH PINOT NOIR 2008

THE ESTATE

The Delta Farm, first established in 1848, was purchased in 2000 by four partners. Winemaker Matt Thomson and London-based Master of Wine David Gleave are two of the partners. "The aim is to plant and work only with Pinot Noir, and to make the very best expression possible of Pinot from Marlborough," explains Matt. With this in mind, Matt looked for a site on the low vigour clay soils to the south of the valley. 'In the past, much Pinot was planted beside Sauvignon Blanc on the high vigour loam soils closer to the river,' explains Matt, one of the region's busiest consultants. "This soil is ideal for Sauvignon, but not for Pinot." His search drew him to the Delta site, where the vineyard was planted, using the best of the new Dijon clones, in 2002 and 2003.

VINEYARD & VINTAGE

The Delta Vineyard has 30 hectares of Pinot Noir. About 25% of the vineyard is on the 'flats' while 75% is on the hills that rise to about 175 metres. The Delta Vineyard Pinot is made from the fruit grown on the 'flats', given extra depth by fruit from the hills. The Delta label comprises about two thirds of our production, with Hatter's Hill making up the remaining third.

Vertical shoot positioning is used to give the vines' canopy the sunlight it needs, and to give the grapes the degree of exposure they require to ripen. The clay soil, combined with the elevation of the vineyard and the factors that make Marlborough such a successful viticultural region - warm days, the excellent quality of the light, cool nights and a constant breeze - makes this site ideal for the production of top quality Pinot Noir.

The 2008 season saw idyllic conditions for flowering which led to an excellent fruit set. The majority of the season was very dry, with warm days and cool nights, but later in the season there was some wet weather. Due to meticulous attention to the vineyard to reduce yield, and harvesting in the first half of the season, this fruit was picked in optimum condition, which is apparent in the concentration of fruit, and delicate aromatics of this wine.

VINIFICATION

A mixture of machine harvested and hand-picked fruit was destemmed (98%), but not crushed, into 4-8 tonne open-top fermenters. Open tops were used to reduce the amount of alcohol in the resulting wines, which in turn helped to improved balance, eliminating the hot, spirity characters of many new world Pinot Noirs. After a 4 day cold-soak to stabilise the colour, fermentation took place at temperatures of up to 34°C, with frequent gentle hand-plunging. Most of the tanks were pressed at dryness though about 20% of the tanks were left on skins for another week before pressing to stabilise the colour and to improve the structure.

After settling to remove solids, the wine was racked to French oak barrels (33%) and stainless steel tanks for malolactic fermentation and ageing on light yeast lees. The wine was then blended and bottled after eight months of ageing.

TASTING NOTES

This wine has deep colour with lifted pinot noir aromatic characters. It has intense cherry aromas and lifted notes of violet. The palate has a silky start and a grainy, mineral-rich finish. It is juicy, but focussed.



VINTAGE INFORMATION

Vintage	2008
Grape variety	100% Pinot Noir
Region	Marlborough
Winemaker	Matt Thomson
Alcohol	13% vol
pH	3.57
Total acidity	5.7g/l
Residual sugar	<1g/l
Availability	75cl
Closure	stelvin