



HANGTIME

2006 PINOT NOIR Marlborough, New Zealand *115 Days Hangtime*

HANGTIME wines demonstrate the superior quality of Pinot Noir, Syrah & Chardonnay from appellations where grapes spend long periods of “hangtime” ripening on the vine. A long hangtime in the vineyards contributes to concentrated flavor. Winemaking that focuses on the flavors of the grapes allows us to deliver delicious wines that express the appellation of origin, and the uniqueness of site.

APPELLATION - Marlborough is located on the northeast corner of New Zealand’s South Island. The grapes in our 2006 Hangtime New Zealand Pinot Noir are sourced from vineyards located throughout the Wairau Valley area, encompassing the stony, free draining soils of the Waimakiriri with the clay based contours of the Upper terraces.

2006 GROWING SEASON - The 2006 harvest proved to be an excellent season in the Marlborough region and for our Hangtime Marlborough, New Zealand, Pinot Noir. Warm weather patterns meant the region saw higher volumes in comparison with 2005, and the quality of the grapes exceeded all expectations. Harvest was reasonably fast and smooth lasting approximately four days in April. It was an ideal growing season and harvest, Mother Nature was shining on New Zealand in 2006.

WINE DETAILS - After a long cool ripening period, the hand-harvested grapes were fermented in open-top fermenters before the juice was transferred into French barriques for eleven months aging. The subtle oak, ripe cherry flavors and hint of soft tannin have combined to offer a friendly fruit-forward style of Pinot Noir.

WINE STATS Alcohol: 13%
 pH: 3.55 g/l
 T/A: 5.6 g/l

Our Pinot Noir is a perfect complement, rather than a competitor, to the fine works of the Chef.

For more information about our wines please visit us at www.Hangtimewines.com.