



PINOT NOIR

# PRODUCTION

# 35

TOTAL PRODUCTION  
(000 TONNES)

# 7%

PROPORTION OF  
NZ WINE PRODUCTION

# 4%

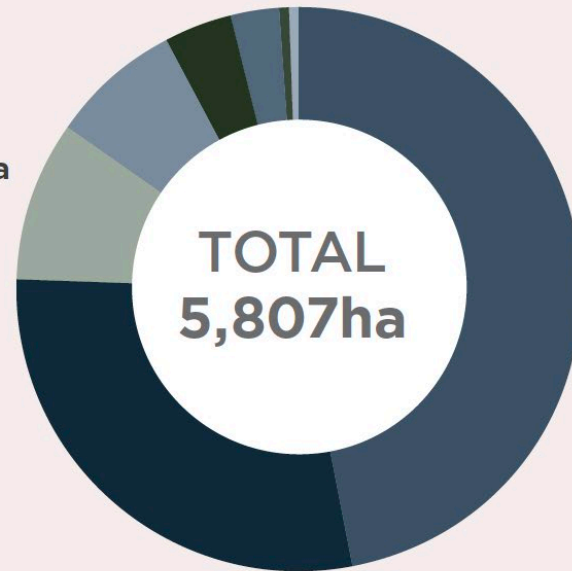
PROPORTION OF  
NZ WINE EXPORTED



## PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH **2,733ha**
- CENTRAL OTAGO **1,656ha**
- WAIRARAPA **527ha**
- NORTH CANTERBURY **444ha**
- HAWKE'S BAY **223ha**
- NELSON **164ha**
- GISBORNE **27ha**
- WAITAKI VALLEY,  
NORTH OTAGO **24ha**
- NOT SHOWN**  
AUCKLAND **5ha**  
WAIKATO/BAY OF PLENTY **4ha**



## WINE & FOOD MATCHING

### DISH

- Pork
- Game birds
- Red meat, game  
& salmon

### SAUCE

- Garlic
- Tomato
- Cream

### FLAVOUR

- Savoury

The supple richness of New Zealand Pinot Noir complements a range of savoury dishes such as duck and chicken.

Slow roasted lamb is superb with a powerful concentrated Pinot Noir.

New Zealand salmon enjoys a world class reputation and a popular dish is barbecued salmon accompanied by a juicy, red fruited young Pinot Noir served lightly chilled.

# PINOT NOIR

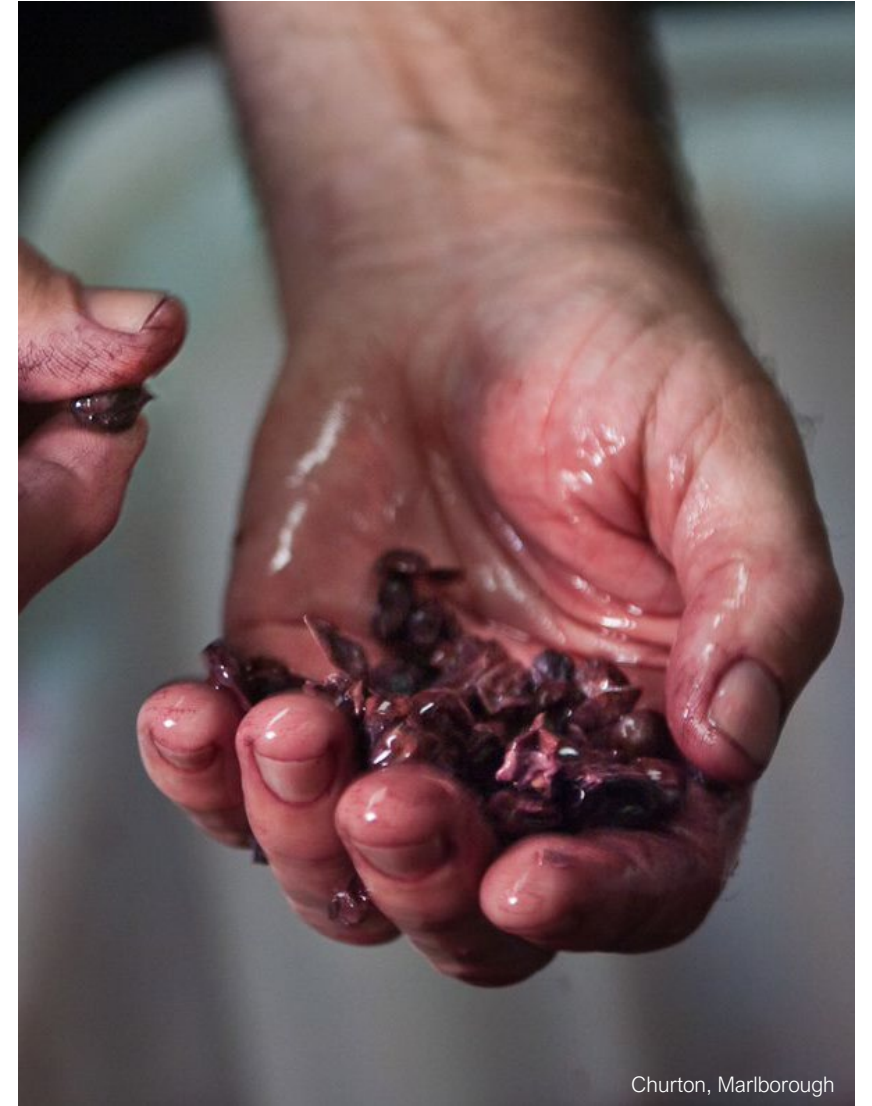
## INTENSE, EXPRESSIVE, FRUIT-DRIVEN

Notoriously fickle, Pinot Noir has found a natural home in New Zealand. Predominantly grown in the cooler southerly regions, the diversity in climates and soils enables a wide range of styles to be produced.

Some producers choose to make fresh, fruit driven wines full of red cherry and raspberry fruit that are immediately appealing.

Premium producers use a variety of techniques to add complexity. Many destem the grapes, though whole cluster has become in vogue. Oak maturation is subtle and almost always done in French oak.

Pinot Noir is second only to Sauvignon Blanc in production volume.



## MARLBOROUGH – 2,733ha

The largest region, with a wide range of styles produced. Early drinking wines have raspberry, cherry and plums on the palate with a freshness from subtle acidity that is complemented by their linear structure and even tannin backbone. Premium examples, particularly those from the Southern Valleys which have a deserved reputation for producing fuller-bodied wines, are richly fruited and complex.

## CENTRAL OTAGO – 1,656ha

Strong regional diversity means Gibbston has sweet, soft, upfront fruitiness with flavours of raspberry, strawberries and fresh herbs and spicy notes. Warmer Bannockburn and Lowburn areas produce fuller, more tannic wines with cherries and dark fruit. Pinot Noir from Bendigo is deeply fruited and powerful with a firm tannin profile. Undertones of dried thyme is most prevalent in Pinot from Alexandra.



## **WAIRARAPA – 527ha**

Darker fruit aromas of dark plum and chocolate, the structure of the wines are based around long, fine tannins.

## **NORTH CANTERBURY – 444ha**

Red and dark berry fruit with spicy notes. Firm structure and acidity. Savoury earthy characteristics.

## **NELSON – 164ha**

Fragrant, complex, wines with rich, spicy, cherry and plum flavours. Concentrated with supple fine tannins.

## **HAWKE'S BAY – 223ha**

Aromatics of cherry, plum and spice, through to more savoury and earthy examples, all with soft and supple tannins. Note some hectareage is planted for Sparkling wine.

## **WAITAKI VALLEY – 24ha**

Red fruited, with red cherry and strawberry alongside herbs and spice. Excellent acidity with delicate body.

