

# Satellite

## 2008 PINOT NOIR



Region	Marlborough
Vineyards	Johnson Estate and Outpost
Soils	Shallow and stony soils with overlying sandy loam. Shallow topsoil on hillside slopes over gravel and clay.
Harvest Date	23 March - 5 April 2008
Brix at Harvest	23 - 25 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois, Brie Hughes and Kathy-Lee Bird
Winemaking	Four blocks from our own vineyards were fermented with wild yeasts in small open top tanks and hand plunged. All portions were aged in French oak barrels for 10 months before blending and bottling.
Colour	Medium red
Bouquet	Forest floor and allspice combine with raspberry fruit aromas and notes of dried herbs.
Palate	A smooth entry leads into a long, soft structure with a fine, chalky finish. Spice, cranberry and red fruit contribute a fresh, fruity character to this wine.
Analysis	Residual Sugar <2.0 g/L pH 3.50 TA 5.6g/L Alcohol 13.5% v/v
Release Date	March 2009
Cellaring	2 - 5 years

