



# BRODIE ESTATE

PINOT NOIR  
2010



PRODUCT:	Brodie Estate		
VINTAGE:	2010		
GRAPES:	Pinot Noir	Percentage:	100%
ORIGIN OF GRAPES:	Martinborough, New Zealand	Percentage:	100%
VINIFICATION:	Yield is 1.45 tonne per acre. Each clone type is treated as a separate batch right through to final blending. Three day soaking followed by fermentation with carefully selected yeasts. After gentle basket pressing the wine is barreled in French Gillet barrels, 30% new, for twelve months before bottling.		
ANALYSIS:	Alcohol:	14.5%	
	pH:	3.47	
	Sugar:	1.07 grams/L	
COLOUR:	Deep ruby to purple in colour.		
NOSE:	Perfumed aroma of dark cherry, plum, roasted nuts and floral on the nose.		
PALATE:	Powerful, while remaining perfectly balanced and poised. Sturdy and very ripe-tasting, in a bold style with concentrated, sweet-fruit characters of cherries, plums and liquorice and a spicy, savoury complexity.		
WINEMAKERS COMMENTS:	Brodie Estate vineyard planted with a range of Dijon clones, sits on silts and clays over gravel. We follow sustainable practice; only organic sprays are used on the grapes. No irrigation is used on our estate vineyard. This results in bunches of small intensely flavoured berries which are handpicked and carefully macerated followed by aging for twelve months in French barriques. We use selected yeasts and follow the same winemaking practices each vintage. Each vintage is different and simply reflects a pure expression of the year.		
FOOD MATCH:	Brodie Estate pinot noir can be enjoyed with game or pork, herbs and mushrooms. It will also be matched beautifully with cheeses including aged Gouda or a creamy brie.		
GENERAL INFORMATION:	This is powerful while remaining perfectly balanced and poised, exhibiting perfumed aromas of dark cherry, plum, roasted nuts and floral on the nose. The palate is dense and richly textured with superb mid palate weight, backed by plenty of supple tannins. Multi-layered and engaging. At its best: 2015 to 2022.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

Brodie Estate is distributed by Rogue Wines Pty Limited.

**ROGUE**  
WINES

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V22/04/15  
JOB: 0136



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ANALYSIS:	Alcohol:	14.5%
	pH:	3.47
	Sugar:	1.7 grams/L
COLOUR:	Medium to deep ruby purple colour.	
NOSE:	Both fruity and floral, framed by elegant oak aromas, a touch of cigar smoke complexity, vanilla and a note of fudge.	
PALATE:	Crisp acidity. Medium level of silky tannins and a medium to full body. Good concentration and a spicy finish with good length.	
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v20/02/16  
JOB: 01203