



PISA RANGE  
ESTATE

*Pinot Noir*

PISA RANGE ESTATE 'BLACK POPLAR BLOCK' PINOT NOIR  
PISA, CENTRAL OTAGO  
2006

**Awards & Accolades:**

Pisa Range Estate 'Black Poplar Block' Central Otago Pinot Noir 2006 ★★★★★

A library release of the sixth vintage of this label. Fruit from the 'Black Poplar' block from vines planted in 1995, hand-picked and fermented to 14.0% alc., the wine aged one year in one-third new French oak barriques. Dark, deep ruby-red colour with garnet and brick hues. on edge. A very full, broad and densely concentrated bouquet of savoury dark red berry fruits unfolds waves of funky meat and game notes with complexing dried herb and undergrowth nuances. Full-bodied, this is densely concentrated with flavours of ripe black cherry and berry flavours that have developed complex, savoury secondary notes of game meat, mushrooms and dried herbs. The fruit is lush and juicy, and framed by near robust tannins which are beginning to soften and round out. Good acid balance provides vitality, and along with the fine, grainy tannins, carry the flavours to a sustained finish of game meat and spicy herbs. This is a fulsome, well-structured Pinot Noir showing sweet and savoury, complex secondary flavours. Match with hare, wild pork and slow-cooked game meat over the next 4-6 years. 18.5/20 **Aug 2013** RRP \$95.00

Jancis Robinson MW [www.jancisrobinson.com](http://www.jancisrobinson.com) March 2009  
2006 Pisa Range Estate "Black Poplar Block" Pinot Noir  
17/20 Drink 2010-15

Telegraph UK 28<sup>th</sup> June 2008 NEW ZEALAND'S BEST WINES & WINERIES by  
Robert Joseph..... *here is my selection of the very best New Zealand wines by  
region, Central Otago*

96/100 ★★★★★ AGTWINE Magazine Dec/Jan08 - *This was among my top wines at  
an extensive tasting of 55 Central Otago pinot noirs from the 2006 vintage*

Gold Medal – 2007 Wine Style Asia Awards – Singapore

**Vineyard:**

The 'Black Poplar Block' is a four hectare planting. It takes its name from the two majestic 100 year old Black Poplar trees that dominate this area of the vineyard. The 2006 was a classic textbook vintage, with the vines beautifully balanced. As is our practice, the grapes were hand harvested clone by clone by clone in good conditions on 30/31 March 2006. The wine has matured in French oak barriques (one third new) for one year. Bottling took place in March 2007.

**Food Pairings:**

Duck, aged beef, venison, lamb

**Technical Details:**

**Region:** Pisa, Central Otago

**Variety:** Pinot Noir

**Alcohol:** 14.0%

**Maturation:** Mix of new (one third) and seasoned French oak barriques