

Piko Pinot Noir 2006

Marlborough/Waipara Valley, New Zealand



This medium-bodied Pinot displays rich red berry, plum, earthy forest floor, and subtle aromas on the nose. Its palate is full and rounded, with a long persistent finish. The Piko Pinot Noir goes wonderfully with duck, mushrooms, ham, and salmon.

The 2006 growing season produced bountiful and flavorful crops in both vineyards from which the Piko is sourced (in Marlborough and the Waipara Valley). Piko's viticulturist and winemaker believe that aggressive vineyard management is the only way to ensure top quality wines. To that end, the vineyards use vertical shoot position trellising systems, leaf plucking, shoot and fruit thinning, and constant water management.

The winery then went to remarkable lengths to ensure quality in the bottle. The fruit was harvested in the cool of the night and transported immediately to the winery where it was gently tipped into open-topped containers for a 3-day soak period. This was followed by another 13-day period of "on-skin" fermentation for additional color and tannin extraction. Malolactic fermentation and oak aging were completed prior to blending.