

ORDER FORM (Minimum order 6 bottles)

2012 Pinot Noir (\$45 each)
Six Bottles

Twelve bottles

2013 Pinot Gris (\$30 each)
Six Bottles

Twelve bottles

2009 Reserve Pinot Noir (\$75 each)
Six Bottles

Pinot Noir is available in branded wooden cellar boxes at an additional \$25 per box.

Mixed Case (as specified by you) _____

Total \$ _____

GST No. 40-269-584

Prices include freight, GST and excise tax.

Please forward Order Form with your cheque to:

Porters Pinot
c/o PO Box 1691, Wellington 6140
DELIVERY INSTRUCTIONS

Name:

Street:

Suburb/R.D.:

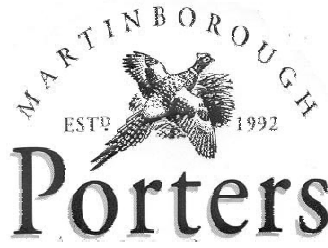
City/Town:

Telephone:

E-mail:

Specific instructions to Courier:

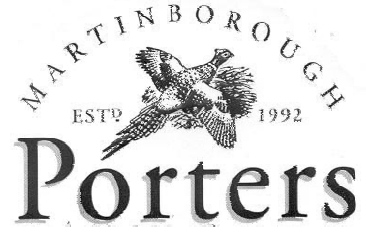
Or email your order to: porterspinot@xtra.co.nz
And deposit payment to: National Bank a/c no. **06-0501-0871314-01**



MARTINBOROUGH
Ph: (06) 372 3717

E-mail: porterspinot@xtra.co.nz

Website: www.porterspinot.co.nz



**VINTAGE
RELEASE**

SPRING 2013

PORTERS VINEYARD was first planted by John and Annabel in 1992. Our vineyard is in Kitchener Street, the main road into Martinborough.

The vineyard is tiny and we grow only Pinot Noir and Pinot Gris. Yields are low. Our emphasis is on producing grapes of the best quality every vintage. Our winemaking methods are gentle, resulting in wines which truly reflect the

terroir and vintage conditions. Great wine, after all, is made in the vineyard.

The vineyard is very much a hands-on operation, and we adopt organic principles and practices wherever possible. Vine prunings are either burnt or mulched back into the soil, the pips and skins from the pressed grapes are composted and used as mulch, and sprays are kept to a

minimum. Even our packaging is designed to be used as permanent cellar boxes or recycled.

To serve as a windbreak on the western side of the vineyard we have planted some hundred olive trees of various cultivars including Manzanilla, Leccino and Barnea from which we produce our own extra virgin olive oil.

2012 PORTERS PINOT NOIR

After being handpicked in April 2012 the grapes were destemmed and then soaked on their skins for a lengthy pre-fermentation maceration. This serves to extract colour and flavour. The grapes were then fermented in small open fermenters for between 21 and 28 days, being hand-plunged four times a day. After fermentation the wine was run to barrel, French oak barriques one third new, for 12 months prior to bottling.

The wine is perfumed with hints of sweet cherry and smoky oak; on the palate the wine is feminine and delicate, but shows power and a concentration of fruit in the mid palate structure, underpinned by fine grained tannins.

This wine is rich and delicious — a fine example of a Martinborough Pinot Noir.

The wine is drinking well now, and will reward cellaring.

2013 PORTERS PINOT GRIS

When we first planted the vineyard, we were fortunate to obtain vine cuttings of the small berried Pinot Gris “mission” clone, thought to be derived from the original Pinot Gris pre-phylloxera stock from Alsace which was imported by the monks at The Mission (in Hawkes Bay) into New Zealand in 1886.

This clone has very low-cropping levels, but the flavour and concentration of the fruit produces wines of power and texture.

This wine is pale straw-coloured, but bright, with intense aromas of pear and stonefruit. On the palate it is rich, with great texture and a long crisp lingering dry finish.

Enjoyable as a stand alone wine, but also a wonderful partner for platters of all sorts, or spicy foods.

The wine is drinking well now, but will also reward some years in the cellar, where it will develop further richness and complexity.

2009 PORTERS RESERVE PINOT NOIR

This wine was released in 2012 to celebrate 20 years since we planted our first grapes in Martinborough.

2009 was a great year for pinot noir in Martinborough, and we took the opportunity to set aside a parcel of our best fruit from our oldest vines, with a view to making a “Reserve” style—which would benefit from bottle age.

This is indeed what has happened—we are very proud of this wine.

Of the 1000 bottles of the Reserve which we produced (and each bottle is individually numbered) only 12 dozen remain unsold.

The Reserve will be very long-lived and under good cellar conditions will be enjoyed for many years to come.

The Reserve is sealed under cork.

PRICES

Our prices are inclusive of GST, packaging and delivery within New Zealand. The minimum mail order is 6 bottles. There is a discount for any order of 6 bottles or more of any one wine.

Our order form can be utilised as a GST Invoice or, on request, we can provide a separate invoice with the wine.

LIMITED SUPPLY

All orders are subject to supply and are dispatched on a first-come, first-served basis.

Delivery will be completed within two weeks of receipt of your order. We are open for tastings at the vineyard by prior arrangement.

JOIN OUR MAILING LIST

We welcome new members to our mailing list. Please send your contact details to us at the vineyard.

ORDERING

Send the order form and your cheque to:

Porters Pinot
PO Box 1691
WELLINGTON 6140

OR email to:

porterspinot@xtra.co.nz and credit our account (details over leaf).

Legally, only people over 18 may order or receive wines.

Feel free to make up a mixed case (6 or 12) using the bottle prices listed.