

# COAL PIT

CENTRAL OTAGO

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## COAL PIT | 'THE LEO' PINOT NOIR | 2019

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REGION	Gibbston, Central Otago
VOLUME	Approx. 249 cases & 100 magnums
VINEYARD	100% Pinot Noir, hand harvested from plantings dating back to 1994, clones 115, 10/5, 777
TREATMENT	35% whole bunch, 4-6 days cold soak, 10 months in 40% new French oak
TECHNICAL	Alcohol 14.0%   TA 4.9 g/L   pH 3.65   RS <1g/L (Dry)
HARVEST DATES	17 <sup>th</sup> April - 10 <sup>th</sup> May 2019
BOTTLING DATE	10 <sup>th</sup> June 2020
PACKAGING	Premium cork, 6 bottle cases

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### TASTING NOTES

The 2019 vintage marked the arrival of another grandson for Rosie and Mark Dunphy – Leo, brother to Harry, and the second wine to be bottled under our Reserve 'Next Generation Series.' A barrel selection from our top performing Pinot Noir clones, and the first vintage to be produced under organic conversion in the Coal Pit vineyard and winery.

This special Pinot Noir is a blend from our seven finest barrels, and is an immensely powerful wine with exceptional vitality. The Leo is characterised by an intense crème de cassis and wild bramble berry character both on the nose and palate. While aromas of crushed blackcurrant and baking spices abound, complex layers of wild thyme and savoury undertones provide an intense density of flavour. Silky tannin structure coupled with a lively energy yields an iconic Pinot Noir worthy of investment. A true reflection of Gibbston elegance with complexity brooding for many years to come.

Enjoy with a wide range of food, however this wine matches exceptionally well with game, beef and mushroom dishes. The Leo has been blended with longer term ageing in mind. Careful cellaring for 8-10 years will be rewarded.

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### ROSIE'S MATCH

Venison tenderloin with porcini, rosemary and burnt butter

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