

## PREVIOUS VINTAGE AWARDS & ACCOLADES

### 2002 VINTAGE

#### Gold Medals

*Eastern International Wine Competition,  
USA 2004*

*Dallas Morning News International Wine  
Competition, USA 2004*

**Gold Medal Status** – *Bob Campbell MW,  
NZ 2004*

**Silver Medal** – *New World International  
Wine Competition, USA 2004*

**4 Stars** – *Winestate Magazine AUS/NZ 04*

**87 Points** – *USA Wine Enthusiast, 2004*

#### Bronze Medals

*Romeo Bragato Wine Awards, NZ 2003*  
*San Francisco Intl. Wine Comp., 2003*

### 2001 VINTAGE

#### Gold Medals

*Eastern International Wine Competition,  
USA 2003*

*San Francisco International Wine  
Competition, USA 2003*

*Romeo Bragato Wine Awards, NZ 03*

#### Silver Medals

*New World Intl. Wine Competition,  
USA 2003*

*Liquorland Top 100, NZ 2002*

*Air New Zealand Wine Awards, 2002*

**92 Points** – *The Wine News, USA 2003*

**89 Points** – *Wine Spectator Magazine,  
USA 2003*

### 2000 VINTAGE

#### Silver Medals

*San Francisco International Wine  
Competition, USA 2001*

*NZ Wine Society Royal Easter Show, 02*

*Riverside International Wine Competition,  
USA 2002*

**89 Points** – *Wine Spectator Magazine,  
USA 2001*



KATHY LYNSKEY WINES



MARLBOROUGH

2003

**Block 36 Reserve  
PINOT NOIR**

## AWARDS & REVIEWS

#### Gold Medals

*Riverside International Wine Competition, USA 2005*

*Dallas Morning News Wine Competition, USA 2005*

**90 Points** – *Mondo Weine der Welt, Germany 2004*

#### Silver Medals

*NZ Home & Entertaining, Bob Campbell MW, 2005*

*International Eastern Wine Competition, USA 2005*

#### Bronze Medals

*West Coast Wine Competition, USA 2005*

*Air New Zealand Wine Awards, NZ 2005*

## TASTING NOTES

The fruit for this wine was meticulously managed in the vineyard to ensure optimum evenness of ripeness. This wine is made from Pinot Noir clones 5, 115 and 10/5.

Hand harvested in March 2003, the gently pressed juice was cold soaked in open topped fermenters for several days to obtain maximum colour extraction. The juice was then placed into new (50%) and seasoned French oak and lees aged for 12 months.

Crimson in colour, the nose of this wine displays distinct varietal characters of black cherry and violet supported by the more subtle aromas of spice and tobacco. The palate has a gaminess to it along with flavours of cherry, blackberry, thyme and mushrooms. Well balanced tannins lead to a lingering finish.

Brix at Harvest: 23.6 – 24.1

Residual Sugar: <1.7gm/l

Titrateable Acidity: 6.1gm/l

Cases made: 645 doz