

## PREVIOUS VINTAGE AWARDS & ACCOLADES

### 2004 VINTAGE

#### Silver Medal

*Royal Easter Show, NZ 2006*

**88 Points** – *The Wine News, USA 2006*

#### Bronze Medals

*Grand Harvest Awards, USA 2006*

*Riverside International. Wine Competition,*

*USA 2006*

### 2003 VINTAGE

#### Gold Medals

*Riverside International Wine Competition,*  
*USA 2005*

*Dallas Morning News Wine Competition,*  
*USA 2005*

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

**Silver Medal** – *NZ Home & Entertaining,*  
*Bob Campbell MW, NZ 2005*

**Bronze Medal** – *West Coast Wine*  
*Competition, USA 2005*

### 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*

KATHY LYNSKEY WINES



MARLBOROUGH

## 2005 BLOCK 36 RESERVE PINOT NOIR

### Silver Medal

San Francisco International Wine Competition (USA 2006)

## TASTING NOTES

2005 was an excellent growing season in Marlborough. Our Pinot Noir, clones 5 and 115, 667 and 777, grapes were hand harvested in early March 2005.

The grapes were processed and the pressed juice cold soaked in open topped fermenters for several days for maximum colour extraction. This juice was then placed into new (50%) and seasoned French Oak barrels and aged for 12 months.

Garnet in colour, this Pinot Noir has ripe perfumed fruit aromas of black cherries, plums, candied violets with undertones of black tea and spice. The dark berry flavours combine with earth elements and fine grained tannins, carried on sweet toasty oak through a complex and lengthy finish.

As this wine ages the tannins will soften and integrate with the fruit and spice, creating a complex elegant Pinot Noir which is expected to cellar well for at least 6-8 years.

Brix at Harvest:	25
Residual Sugar:	<1gm/l
Titrateable Acidity:	5.4gm/l
Cases made:	370

