

2001 Claddagh Pinot Noir

Despite a coldish spring in 2000, which included several frosts (and hail at Toast Martinborough!), December was warm and flowering was the best we've experienced. Fruit thinning twice in the month leading up to hand-picking ensured not only beautifully ripe fruit with complex, well developed fruit flavours from our ten year old vines.

Six-hourly hand plunging gently extracted the fruit flavours and colour. Aging was completed in 30% new oak barrels and minimal filtration was used for bottling. A concentrated, substantial wine with an interesting array of flavours - raisins, rhubarb and dried mushrooms all noted. Drinking beautifully now, should continue to develop for another 5 years.

1998 Cabernet Sauvignon- 4 Stars Cuisine

Russell is happy that he has established the Claddagh Cabernet Sauvignon "style" and that the 1998 Cabernet Sauvignon is better than the gold medal winning 1994.

1998 was, of course a great year in Martinborough for Cabernet - one of our hottest, longest summers on record. From the moment we picked the perfectly ripe and fully flavoured fruit, we knew this would be a wonderful Cabernet. A long, slow ferment and 21 months in new French oak was needed for this "huge" fruit. The wine is currently bright and very soft and rich. Will continue to develop beyond its 10th birthday.

Claddagh Vineyard was established by Russell & Suzann Pearless in 1992. All of our vines are grown and vinted on the family owned vineyard on the famed Martinborough Terrace. The vines are tended by hand, without irrigation or other mechanical intervention.

Russell, Claddagh's winemaker lovingly hand-crafts each wine, looking for true varietal expression and LOTS of flavour - no wimpish wines for this lad, he's not afraid of yields low enough to make the accountant weep and you can taste it in the wines!

Comment: Warren Barton

"Russell Pearless is making a habit of picking up medals with debut wines. First it was a Cabernet Sauvignon, now this, his first Pinot Noir, albeit from 10 year old vines. Warm, earthy, rich. And its berried rather than cherried."



"After the fire"

On Sept 22nd our winery and Wine Garden Café burnt to the ground, along with the entire 2004 and 2005 vintages, due to be bottled the very next day. Fortunately we had limited quantities stored elsewhere, so for now, Mail order is the only way to purchase Claddagh Wines.

2003 Pinot Noir

After the devastating frost of 2003 the Pinot Noir yield was tragically low - but as so often happens in the wine making business, the benefit was wonderful fruit - certainly in our opinion at least of the quality of our Gold Medal winning 2001 vintage. Already drinking beautifully, Russell has continued his full-bodied Pinot Noir style with rich earthy characters and brambly, smoky oak notes. Lovely balance - truly a delight.

2001 Cabernet Sauvignon

2001 was a great year - the Pinot winning a Gold Medal - and now the Cabernet is awaking from its slumber with as much promise. An early showing has earned it a Silver Medal. We're delighted with this Cabernet - smooth, velvety and luscious, with Russell's distinctive blackcurrent and boysenberry aromas.

2003 Merlot

Its back !! This wine has a great following, even though we make only miniscule quantities each vintage (and not even every vintage). A monstrous Merlot showing the benefit of extremely low yields and careful wine making. Purple colour and full of blackberry, spicy, gamey almost porty characters and a huge intense finish.

This is a powerful, dense wine which develops over time after opening. It's petals should unfold over the next four to seven years from vintage if properly cellared.



	bottle	CASE	QTY	Price
1998 Cabernet Sauvignon	\$55	n/a		
2001 Cabernet Sauvignon	\$30	\$330		
2001 Pinot Noir (Gold Medal)	\$70	n/a		
2003 Merlot	\$40	\$440		
2003 Pinot Noir	\$55	\$590		

TOTAL

Feel free to make up a mixed case, just divide the case price x 12 to calculate. Mixed six packs or cases of 12 couriered within NZ at no additional charge

Payment Details

Name

Delivery Address

Contact Tel: **FOR COURIER**

Delivery Instructions

Credit Card #

Expiry date VISA MASTERCARD

Signature or cheque enclosed for

Mail to Claddagh Vineyard, PO Box 101, Martinborough

*Fine Wine
... an
experience
that starts
and
finishes
with a
smile*

We'd like to keep in touch with you ... so join our

Claddagh Club

and receive quarterly newsletters, special offers and first opportunity to purchase new releases. Please indicate e:mail or real mail preference.

Each quarter, one new member will win a boxed bottle of our iconic 2001 Gold Medal Pinot Noir.

Russell & Suzann

Name
email
Post Mail