



PINOT NOIR 2016

Upper Wairau Valley, Marlborough, New Zealand

Alc - 13.5% | T.A. - 5.5g/L | pH - 3.65 | R.S. - 1.0g/L

100% PINOT NOIR

Pinot is the ultimate wine nerd's wine. For us it's all about finding balance. We love Pinot that has fruit and oak weight, mouth-watering acid and an elegant finish.

TASTING NOTES

Seductive. Supple. Bright. A complex and elegant Marlborough Pinot Noir, with vibrant berry and cherry fruit, bright acid, balanced with nuances of florals, baking spice, earth and mocha. Matured in French Oak.

VINEYARD

The 2016 Pinot Noir is a blend of Dijon clones with a small portion of 10/5 fruit. Grown on a section of the Wairau valley known for stony gravels and heavier clays. The heavier soils and warmer March /April weather led to higher fruit concentration and depth. There were two rain events but good weather following meant disease pressure was minimized. Optimal ripeness was reached at moderate sugar levels and the fruit was bright, deeply coloured with moderate tannin.

WINEMAKING

The 2016 Pinot Noir was handpicked and destemmed into 1 tonne fermenters. After a brief cold-soak period the majority was allowed to wild ferment - a small portion was inoculated with Burgundy isolate yeast. After pressing the wine was allowed to mature for 10 months in French oak barrels - 25% new. This is a Pinot Noir which is approachable now and will benefit from age. Deeply coloured with dark fruits, spice and structure that walks the line between elegance and power.

