



LEEFIELD
— STATION —

ORIGIN

Leefield Station Vineyard in the Southern Valleys of Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January, February and March 2018 continued to provide above-average temperatures. With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

WINEMAKING

Leefield Station Pinot Noir was machine harvested, fully de-stemmed and gently crushed prior to pressing. Blocks were kept separate

and settled for 2 – 3 days, then racked clean to stainless tanks. This was followed by a slow, cool fermentation with select yeast strains chosen for their ability to capture and enhance aromatic intensity, before each batch underwent a short period of lees maturation. Individual tanks were then blended and returned to tank to allow the various components to integrate.

ANALYSIS

Alcohol	13.0%
pH	3.57
Titrateable Acidity	6.14g/L
Residual Sugar	2.92g/L

TASTING NOTE

Succulent ripe berry fruits with a hint of cream. A rich strawberry essence translates through to the palate, supported by a zesty and refreshing acid backbone that marries well with elegant Pinot Noir tannins. This wine has a pleasingly dry finish that reflects the climate and growing conditions of the Waihopai Valley.

FOOD MATCHING

Best enjoyed outdoors on a sunny afternoon matched with a delicious antipasto platter – full of olives, stuffed bell peppers, salami, feta cheese and deliciously crunchy fresh bread!

CELLARING POTENTIAL

Best enjoyed while young and fresh, we recommend drinking this wine within 2-3 years of the vintage date.

PINOT ROSÉ 2018

