

## ▲ 2011 Pinot Noir



### VARIETY

100% Pinot Noir.

### VITICULTURE

Our Pinot Noir vines are planted in the deep clay loams of the Southern Valleys, universally regarded as the finest Pinot Noir terroir in Marlborough. The vines are cane pruned and meticulously tended to achieve a naturally balanced crop of intensely flavoured fruit.

### VINTAGE

The 2011 vintage was a strong La Nina summer. For Marlborough this weather pattern brings warm temperatures with a bit more moisture than average. Spring was warm and sunny, with excellent flowering. Mid-summer had some scattered rain events which promoted vine health and healthy canopies. The warmer temperatures allowed for an early harvest of excellent fruit with great balance.

### WINEMAKING

Sourced from the renowned Ben Morven vineyard, the 2011 vintage provided Pinot Noir fruit packed with vibrancy and intensity. These grapes were then fermented in small open top vessels and hand plunged throughout to gently extract colour and flavour. The resulting wine was aged in 500L French oak puncheons for 9 months prior to being bottled with minimal intervention.

### ANALYSIS

Alcohol	13.5%
pH	3.60
Titrateable Acidity	5.8g/l
Residual Sugar	1.0g/l

### COLOUR

Deep Ruby.

### AROMA

Beautifully perfumed, this Pinot Noir is bursting with bright red fruit and wild herb aromas complemented by some exotic oak spice.

### PALATE

Flavours of ripe red cherry and raspberry are complemented by fine, silky tannins and a long savoury structure. Subtle hints of chocolate and spice on the finish complete a wine of charm and distinction.

### FOOD MATCHING

Flavoursome meats such as duck and venison, accompanied by berry based sauces.

### CELLARING POTENTIAL

4-6 years.

### MARKETS

Available in New Zealand, Australia, Canada, USA, UK, Northern Ireland, Southern Ireland, Germany, Austria, Holland, The Philippines and China.