



THE NED PINOT NOIR 2012

Variety

100% Pinot Noir

Viticulture

Our 260ha Waihopai Valley Vineyard is compiled of vertical shoot positioned cane pruned vines, at 2500 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

Vintage

2012 was a classic, cool climate Marlborough vintage, giving us elegant wines with great concentration and flavour intensity. The season started with a cool spring which continued all through the summer months. Late summer and autumn were however sunny, warm, and dry banishing any fears of harvesting green under - ripe Pinot fruit.

Winemaking

All our wines are produced in our "New Generation" Winery using temperature controlled fermentation in stainless steel tanks. We carefully select yeast strains chosen for their ability to capture the true essence of Pinot Noir.

Sourced from the renowned Ben Morven vineyard, the 2012 vintage was naturally low yielding, with a long slow ripening period that has ensured optimal fruit expression and tannin ripeness. In the winery the fruit was completely de-stemmed, but not crushed, taking a majority of whole berries to tank. Individual batches were macerated cold prior to five day fermentation. The wine remained on skins post fermentation to optimise tannin extraction whilst locking in the deep, ruby colour. Drained and pressed, this wine was then aged in French oak puncheons for nine months during which time it underwent a complete, natural malo-lactic fermentation.

Analysis

Alcohol	13.5%
PH	3.62
Titratable Acidity	5.8g/L
Residual Sugar	1g/L

Colour

Dark Ruby

Aroma

Rose and violet floral notes are complemented by black current, plum and cherry. Supporting these attractive primary aromatics are signature Pinot leaf mulch savoury elements and oak derived spice and mocha characters.

Palate

Concentrated flavours of dark berry fruits are under pinned by brambly, spicy notes. The palate is rich yet focused with generous fruit supported by a dense core of finely textured tannin. Whilst delicious on release this wine will become more complex and expressive with careful cellaring over the next 5 -7 years.

Food Matching

Flavoursome meats such as duck and venison accompanied by a warm salad of oven roasted baby beets, wild rocket and a bold yet creamy goat's milk feta.

