

## ▲ 2013 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

Sourced from the renowned Benmorven and Slopes vineyards, the 2013 vintage was naturally low yielding, with a long ripening period that has ensured optimal fruit expression and tannin ripeness.

### WINEMAKING

In the winery the fruit was completely de-stemmed, but not crushed, aiming for a significant percentage of intact berries in the ferment. Individual batches were macerated cold prior to a five day fermentation where the cap temperature was allowed to peak at 32°C. 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 500L French oak puncheons for nine months during which time it underwent a complete, natural malo-lactic fermentation. A late summer bottling followed blending.

### ANALYSIS

Alcohol	14.0%
pH	3.71
Titrateable Acidity	5.8g/l
Residual Sugar	1.0g/l

### COLOUR

Dark ruby red with a purple rim.

### AROMA

A complex amalgam of red currant and dark cherry are lifted by nutmeg and juniper spices with high notes of star anise. Signature Pinot aromas of warm, dried leaf mulch contrast these primary fruit and spice aromas, adding further depth and complexity.

### PALATE

Detailed flavours of dark berry fruits are lifted by the added punch of crushed pink peppercorns whilst being anchored by savoury, gamey undertones. The palate is focussed yet rich with firm, silky tannins that provide both structure and length. Whilst delicious on release this wine will become deeper and more complex with careful cellaring over the next 5-7 years.

### FOOD MATCHING

Confit of duck burger with pickled, Asian coleslaw.

### CELLARING POTENTIAL

5-7 years.

### MARKETS

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