

▲ 2014 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 2014 vintage was naturally low yielding, with a long ripening period that has ensured optimal fruit expression and super supple tannin.

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 between 30 – 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 a mix of tank and 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	3.55
Titrateable Acidity	5.4g/l
Residual Sugar	<1.0g/l

COLOUR

Dark ruby red with a vibrant purple rim.

AROMA

Another fantastically warm Marlborough growing season has yielded a ripe, dense fruit-based bouquet reminiscent of mixed summer berry fruits, underpinned by darker, more savoury elements of leaf mulch and smoke.

PALATE

As noted with the aroma, the palate is very much centred on a core of dense, ripe berry fruit flavour wrapped up in this super supple, silken tannin texture that harbours just enough acid freshness to keep things bright and lively. Whilst dangerously drinkable on release this wine will become deeper, rounder and more complex with careful cellaring over the next five to seven years.

FOOD MATCHING

That most classic of Kiwi wine and food combos; herb encrusted lamb racks served with hasselback potatoes and your favourite, new season green vegetables.

CELLARING POTENTIAL

5-7 years.

MARKETS

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