

# The Ned Pinot Noir 2015



## Variety

100% Pinot Noir

## Viticulture

Sourced from the renowned Benmorven and Slopes vineyards, the 2015 vintage was naturally low yielding, with a long ripening period that has ensured optimal fruit expression and super supple tannin.

Our Pinot Noir vines are planted in the deep clay loams of the Southern Valley's, 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.

## 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 30o - 32oC. 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 mix of tank and French oak puncheons for nine months during which time it underwent a complete malo-lactic fermentation. A late summer bottling followed blending.

## Analysis

Alcohol	13.5%
PH	3.61
Titrateable Acidity	5.4g/L
Residual Sugar	<1g/L

## Colour

Dark ruby red, with a vibrant purple rim

## The Aroma

An especially low yielding growing season has resulted in a Pinot Noir with exceptional fruit vibrancy and intensity reminiscent of herb infused red cherry and black berry fruits with a complimentary lick of smoky French oak.

## The Palate

The palate further demonstrates the inherent qualities of a low yielding season with a saturated core of dark berry fruits encased in a firm but deliciously smooth tannin texture whilst bright focused acids brings these elements of fruit and tannin to life, enhancing mouthfeel, length and freshness.

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

An iconic Kiwi wine and food combo: The Ned Pinot Noir 2015 alongside a deliciously flaky lamb and rosemary pie.

