

## ▲ 2017 Pinot Noir



### ORIGIN

Marlborough, New Zealand.

### VARIETY

100% Pinot Noir.

### VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

### WINEMAKING

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. Completely de-stemmed, but not crushed with the aim of achieving 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 aged in mix of tank and French oak puncheons for nine months during which time it underwent a complete malolactic fermentation.

### ANALYSIS

Alcohol	13.5%
pH	3.66
Titrateable Acidity	5.0g/L
Residual Sugar	<1g/L

### TASTING NOTE

A perfumed nose greets you with an array of youthful, bright fruit; red plum, cherry and blackcurrant. These aromatics, mirrored on the palate, are intricately woven with subtle layers of spice and smoky oak creating an alluring savoury element. Juicy acidity and fine grained tannin showcase a plush yet refreshing palate with delightful persistence.

### FOOD MATCHING

Duck and Pinot Noir is one of those consistent wine and food matches that is hard to go beyond. We recommend pairing the 2017 Pinot Noir with a crispy-skin duck breast served with a cherry reduction, baby turnips and kale crisps.

### CELLARING POTENTIAL

3 – 5 years.