

▲ 2018 Pinot Noir



ORIGIN

Marlborough

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

WINEMAKING

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

ANALYSIS

Alcohol	13.5%
pH	3.7
Titrateable Acidity	5.45g/L
Residual Sugar	<1g/L

TASTING NOTE

The 2018 vintage showcases a classic fruit-driven Marlborough Pinot Noir with fragrant aromas of raspberry, strawberry and red plum. This vibrant fruit core is underpinned by savoury notes of green tea, spice and a delicious French oak toast. Beautiful fruit concentration on the palate complemented by fine tannin and balanced acidity ensure a deliciously long finish.

FOOD MATCHING

We recommend pairing The Ned Pinot Noir 2018 with flavoursome meat dishes, such as a slow cooked beef brisket ragù and farfalle, topped with parmesan.

CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.