

THE KING'S WRATH PINOT NOIR 2018

ORIGIN

Sourced from selected Pinot Noir vineyards in the Southern Valleys of Marlborough.

VARIETY

100% Pinot Noir.

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, February and 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

Selected clones were hand harvested from clay-based vineyards in the Southern Valleys. The fruit was chilled and destemmed into small fermenters for a week-long cold soak helping deepen the colour. Fermentation occurred over another week with strains of yeast isolated

from Burgundian vineyards. The wines were then pressed to French oak puncheons (45% new) to mature for 11 months in which time they underwent Malolactic fermentation.

ANALYSIS

Alcohol	13.6%
pH	3.70
T.A	5.2g/L
Residual sugar	0.1g/L

TASTING NOTE

A brooding nose invoking aromas of loganberry, damson plum with hints of lanolin. The fruit aromas are supported with a backbone of toasted oak. The palate is rich and mouth filling due to a complex tannin structure with blackberry and cassis flavours intertwined with an opulent smokiness. The wine finishes strong due to a salivating acidity and tension from the tannins reminiscent of Northern Burgundian appellations.

FOOD MATCH

Highly versatile, this wine matches well to most dark meats, mushrooms as well as rich fish such as tuna or trout. We recommend enjoying The King's Wrath 2018 with a seared venison backstrap, heirloom root vegetables and a cherry glaze.

CELLARING POTENTIAL

3 – 5 years.

