

— the — JOURNEY

(FROM VINE TO WINE)

2015 MARLBOROUGH PINOT NOIR



ORIGIN

Slopes & Ben Morven Vineyards

Southern Valleys, Marlborough

The fruit sources for this wine are a blend between Abel and Dijon clones from our Slopes Vineyards and a field blend of 4 clones from our Ben Morven Vineyard.

VARIETY

100% Pinot Noir

VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to 2014, though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This coincided with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some welcome rain.

WINEMAKING

Carefully hand-picked fruit was destemmed, without crushing, into small open-top fermentation tanks. 20% of the fruit was hand-loaded into the fermenter as whole clusters. The use of whole clusters, with the associated retention of the bunch stem at fermentation, is a very old technique used to add a lifted, spicy perfume while enhancing the tannic structure of the resulting wine.

The grapes were cold-soaked for around 5 to 7 days, before the onset of a rapid, warm fermentation.

The ferments were hand-plunged up to 4 times each day to keep the skins in intimate contact with the fermenting juice, then left to macerate for an additional 5 days post fermentation ensuring optimum flavour development and tannin integration. The young wines were drained and pressed before being aged in new and older French oak puncheons for 11 months, with malolactic fermentation occurring as the weather warmed.

ANALYSIS

Alcohol	13.5%
pH	3.63
Titratable Acidity	5.14g/L
Residual Sugar	0.17g/L

TASTING NOTE

Concentrated fragrances of plum and black cherry are joined by perfumed oak, thyme and stem influenced baking spices that create a blend of primary Pinot fruit with earthy complexity. Juicy, rich dark fruits lead into the palate with the spice from oak and stem working together to create a savoury balance. Fine tannins and structured acidity build the framework to carry the weight of the mid palate ensuring that the finish is long and precise.

FOOD MATCHING

A versatile wine to match with food, this Pinot Noir will be a perfect companion to a hazelnut and herb crusted rack of lamb served with truffled potatoes and sautéed wild mushrooms.

CELLARING POTENTIAL

6–8 years


CRAFT SERIES
MARLBOROUGH

