

▲ 2019 Pinot Noir



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

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 destemmed, 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	3.6
Titrateable Acidity	5.6g/L
Residual Sugar	<1g/L

TASTING NOTE

A true reflection of the 2019 vintage – small, concentrated berries have created a wine of deep violet colour with perfectly ripe fruit. Vibrant primary characters of Damson plum and cassis are restrained by delicate savoury notes. Bright acidity accentuates the fine-grained, supple tannins. This wine is approachable in its youth but will continue to develop varietal complexity as it ages.

FOOD MATCHING

This concentrated, fruit-driven style of Pinot Noir will enhance white meat dishes (pork or duck), seared salmon and roast vegetables. For a vegetarian option try BBQ Portobello burgers with caramelised onions and blue cheese.

CELLARING POTENTIAL

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