



LEEFIELD
— STATION —

ORIGIN

Waihopai Valley, Marlborough

VARIETY

100% Pinot Noir

VINTAGE

The growing season of vintage 2019 in Marlborough has 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

Lovingly hand-picked fruit was predominately destemmed without crushing into small open-top fermentation tanks. Some whole clusters were included in select batches to add complexity and length to the final assemblage. The grapes were cold-soaked for around 5–7 days before a rapid, warm fermentation. The ferments were hand-plunged 3 or 4 times each day to keep the skins in intimate contact with the fermenting juice. They were then left to macerate for an additional week post-ferment to ensure optimum flavour development and integrated tannin extraction. The young wines were then drained and pressed before being aged in French oak puncheons for 9 months during which time they underwent a full malolactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.66
Titrateable Acidity	5.3g/L
Residual Sugar	<1g/L

TASTING NOTE

The 2019 Leefield Station Pinot Noir delivers aromas of wild blackberries and plum with a hint of tobacco and smoky oak spice. The palate is rich and mouth filling with an ensuing acidity that marries well with soft ripe tannins and a dark mocha finish.

FOOD MATCHING

We recommend pairing the 2019 Pinot Noir with a delicious pork terrine.

CELLARING POTENTIAL

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

PINOT NOIR 2019

