

THE KING'S FURY PINOT NOIR 2016

ORIGIN

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

VARIETY

100% Pinot Noir.

VINTAGE

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. The early part of 2016 brought much needed rain to Marlborough, refreshing canopies and replenishing dams. Before this rain, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

Lovingly hand-picked fruit was predominately de-stemmed 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, 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 50% new French oak puncheons for 11 months during which time they underwent a full malo-lactic fermentation.

ANALYSIS

Alcohol	14.0%
pH	3.48
T.A	5.2g/L
Residual sugar	0.1g/L

TASTING NOTE

Fragrant red berry fruits combine with the oak derived elements of toast and smoke whilst the judicious use of grape stem in the fermentation has added leaf mulch and perfumed spice complexities. The palate is deeply flavoured, tautly structured with positive acid freshness and fine, lingering tannin.

FOOD MATCH

A highly versatile food wine matching well with most dark white meats, red meat and hearty fish. We recommend you enjoy our Kings Fury 2016 with Porcini braised rabbit on truffled tagliatelle.

CELLARING POTENTIAL

3 – 5 years.

