

2016 marlborough pinot noir

ORIGIN

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

Optimally ripe Pinot Noir grapes were fully de-stemmed, then fermented warm on skins with regular plunging and pumping over to gently extract the necessary colour and flavour. Once pressed off skins the young wine was aged in a mix of stainless steel tanks and barrels, in which time it has undergone a full malo-lactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.43
Titrateable Acidity	5.0g/L
Residual Sugar	1.8g/L

TASTING NOTE

An enticing bouquet of red cherry and summer berry fruits enveloping oak-based notes of smoke, toast and spice.

Juicy and brimming with flavour, this mouthful of cherry-laced berry fruits is given texture and nuance by fine, velvety tannins and lifted French oak spiciness.

FOOD MATCHING

Delicious with rustic casseroles of dark white meats, slow-cooked in richly flavoured sauces.

CELLARING POTENTIAL

Up to 3 Years.

