



curious kiwi

pinot noir 2014

Viticulture

Blended from select, premium vineyard sites throughout the South Island of New Zealand.

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 the wine has undergone a full malo-lactic fermentation.

Analysis

Alcohol	13.5%
PH	3.64
Titrateable Acidity:	5.76 g/L
Residual Sugar :	2.3 g/L

Colour

Deep ruby, with purple highlights

Aroma

An enticing aroma of plum and mocha with underlying hints of ripe red berry and baking spice.

Palate

Delightfully juicy and brimming with flavour, this mouthful of black plum and wild raspberries is given texture and nuance by fine, velvety tannins and French oak spiciness.

Food Matching

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

