



2017 marlborough pinot noir

ORIGIN

Marlborough

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way with a major November earthquake, a cool and windy summer and stints of rain in autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

Optimally ripe Pinot Noir grapes were fully destemmed before being fermented warm on skins with regular pumping over to gently extract essential colour, flavour and tannin. Once pressed off skins the young wine was aged in a mix of stainless steel tanks and French oak barrels during which time the wine has undergone a full malolactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.55
Titrateable Acidity	5.2g/L
Residual Sugar	1.3g/L

TASTING NOTE

Aromas of vivid red cherry fruit mingle with summer berries, underpinned by darker, savoury notes of forest floor and smoky oak. Staying true to the aromatics, the palate seamlessly delivers red and blue berry fruits on a smoothly textured, juicy palate with a light dusting of ripe, fine, fruit tannin.

FOOD MATCHING

Delicious with rustic casseroles.

