



The King's Wrath Pinot Noir 2011

Variety

100% Pinot Noir

Viticulture

The fruit was grown in the rich clay loam soils of our Ben Morven vineyard. Low cropping vines, pruned to two canes were used to produce concentrated and balanced fruit. A mix of clones (777, 115, 5, and Abel) were used to add complexity.

Vintage

The 2011 vintage was a strong La Nina summer. For Marlborough this weather pattern brings warm temperatures with a bit more moisture than average. Spring was warm and sunny, flowering was excellent. Mid-summer had some scattered rain events which promoted vine health and healthy canopies. The warmer temperatures allowed for an early harvest of excellent fruit with great balance.

Winemaking

The fruit for this wine was carefully handpicked and de-stemmed into small open top fermenters and left to cold soak for 3-5 days. A mix of indigenous and inoculated yeasts were used for fermentation, during which the ferments were handed plunged 2-6 times a day. The wine was then left macerating on skins for another 3-10 days to soften tannins and develop richness. The young wines were drained and pressed to 500 L French oak puncheons (65% new). Malo-lactic fermentation was left to occur naturally in spring. The wines were left in oak for a total of 10 months, before a rigorous selection process identified the best puncheons to blend into the 2011 Kings Wrath.

Analysis

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| Alcohol | 13.7% |
| PH | 3.52 |
| Titrateable Acidity | 5.6g/l |
| Residual Sugar | <1g/l |

Colour

Dark ruby red

Aroma

Dark spiced fruits with attractive floral notes and a subtle hint of forest floor.

Palate

Black Doris plums and dark cherries dusted with five spice, supported by some savoury complexity. Mocha and coffee notes from the oak compliment the dense fruit. The tannins are fine and velvety.

Cellaring Potential

Five years +

