



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Noir.

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

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 French oak puncheons for 9 months during which time they underwent a full malo-lactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.62
Titrateable Acidity	5.1g/L
Residual Sugar	Dry < 1.0g/L

TASTING NOTE

The inaugural release of Leefield Station Pinot Noir delivers a seam of vivid red berry fruits that speak strongly to the cool-climate growing conditions of the Waihopai Valley, Marlborough. This core of pure red fruits sits amidst savoury elements of grape stem, smoke and a hint of classic Pinot Noir funk.

FOOD MATCHING

We recommend you try our 2017 Leefield Station Pinot Noir with a simple roasted loin of pork, with a fennel seed and garlic rub.

CELLARING POTENTIAL

To be enjoyed within 3 – 5 years of vintage date.

PINOT NOIR 2017

