

—the—
JOURNEY
(FROM VINE TO WINE)



2014 MARLBOROUGH PINOT NOIR



ORIGIN

A field blend of select rows of Abel, UDC 5, Dijon 777 and 115 clones from our Ben Morven vineyard in the Wairau Valley of Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

With one of the warmest starts to a growing season since records began, talk was of an early, highly condensed harvest. Above average temperatures from September to November combined with typical spring rainfall, resulted in a near perfect bud burst and optimum growing conditions, yielding strong canopy development. Harvest dates ended up being fairly comparable to the previous year as January through April was cooler and drier than average – a highly desirable scenario for retention of the pristine flavour expression of cool climate Pinot Noir.

WINEMAKING

Carefully handpicked fruit was destemmed, without crushing, into small open top fermentation tanks. 30% of the fruit was hand-loaded into the fermenter as whole clusters. All the clones were picked on the same day and fermented in the same tank, creating a genuine field blend. The use of whole clusters, with the associated retention of the bunch stem at fermentation is a very old technique used to add a lifted, spicy perfume while enhancing the tannic structure of the resulting wine.

The grapes were cold soaked for around seven days, before the onset of a rapid, warm fermentation. The ferments were hand plunged up to five times each day to keep the skins in intimate contact with the fermenting juice, then left to macerate for an additional week post fermentation ensuring

optimum flavour development and tannin integration.

The young wines were drained and pressed before being aged in French oak puncheons for 11 months, with malo-lactic fermentation occurring naturally as the weather warmed.

ANALYSIS

Alcohol	14.0%
pH	3.56
Titrateable Acidity	5.6g/L
Residual Sugar	<1.0g/L

TASTING NOTE

Lifted perfumes of black cherry and stem derived spice are supported by a complex mix of savoury based tones that contribute elements of leaf mulch, woody herbs and warm toasted oak.

An expression of refined, elegant Pinot fruitiness quickly deepens and firms to reveal the classic manifestation of the iron heart beneath the velvet exterior. This field blend synergistically created a deliciously pure expression of terroir with a depth and complexity far beyond the mere sum of its parts.

FOOD MATCHING

One of the most versatile wine styles to match with food, we encourage you to try the 2014 The Journey I Pinot Noir with a jasmine tea encrusted tuna accompanied by edamame and chilled soba noodles.

CELLARING POTENTIAL

When matured in appropriate cellar conditions; this wine will continue to harmonise whilst growing in depth and complexity over the next 6 to 8 years and beyond.


CRAFT SERIES
MARLBOROUGH

