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**JOURNEY II**  
(FROM VINE TO WINE)



2014 MARLBOROUGH PINOT NOIR



**ORIGIN**

The heart of the 2014 The Journey II was sourced from a small block of Abel and Dijon clone 115 planted on a gentle north face, at the highest point of our Slopes vineyard. Here the mix of loess (wind born) silt loam and clay based soils plus the exposure to the brutal winds from the north west naturally restrict vine growth, producing wines of great purity with a solid core of tightly wound tannin.

This was skilfully blended with a select parcel of pure Abel clone from our renowned Ben Morven vineyard, famous for its rich clay loam soil that typically produces powerful fruity Pinot with fine, elegant tannin structures.

**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**

Lovingly handpicked fruit from the Slopes was hand loaded into small open top fermentation tanks as whole clusters with 100% retention of the grape stem. This distinctive batch was an Abel dominant field blend that included a small percentage of Dijon clone 115. This was later blended with a parcel of pure Abel clone from our Ben Morven vineyard. Also handpicked and mostly destemmed into small open top fermentation tanks with 20% of the fruit being added as whole clusters. 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 malolactic fermentation occurring naturally as the weather warmed in early spring.

**ANALYSIS**

Alcohol	14.0%
pH	3.55
Titratable Acidity	5.6g/L
Residual Sugar	<1.0g/L

**TASTING NOTE**

Dark berry fruits and red cherries laced with a whiff of vanilla combine with warm baking spice and smoky French oak.

This is boldly flavoured Pinot where big fruit is matched by an equally robust tannic structure. Saturated summer berry fruits, tinged with dried herb and spice so typical of the Abel clone dominate the early palate till the oak shows its subtle influence enhancing the natural fruit sweetness as well as contributing elements of both smoke and spice before the finish becomes dominated by the firm yet fine grain tannin structure that draws the wine to a lengthy finish

**FOOD MATCHING**

One of the most versatile wine styles to match with food, we encourage you to try the 2014 The Journey II Pinot Noir with a loin of fallow deer served alongside bone marrow and a beetroot soubise.

**CELLARING POTENTIAL**

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

**CRAFT SERIES**  
MARLBOROUGH

