

# — the — JOURNEY

(FROM VINE TO WINE)

## 2013 MARLBOROUGH PINOT NOIR



### ORIGIN

From our Ben Morven and The Slopes vineyards in the Southern Valleys of the Wairau Valley, Marlborough.

Dijon 777 and Abel clones.

### VARIETY

100% Pinot Noir.

### VINTAGE

Consistently above average warmth and sunshine hours through the early part of the growing season meant optimal conditions for vine growth and canopy development. This was followed by near perfect flowering conditions and an especially dry December. The key ripening months of January and February continued this blessed pattern of weather but added the hugely beneficial advent of cooler nights. This has ensured the preservation of vibrant fruit intensity.

### WINEMAKING

Lovingly handpicked fruit was predominately de-stemmed without crushing into small, open-top fermentation tanks. Around 30% whole-clusters were included in the Ben Morven clone 777 fermentation, whilst the Slopes Abel clone was a 100% whole-cluster ferment. The retention of the bunch stem during ferment is a technique used to add a highly desirable spicy perfume and tannic complexity to the final assemblage.

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 in early spring.

The wine was bottled with minimal intervention, being unfinned and unfiltered.

### ANALYSIS

Alcohol	14.5%
pH	5.57
Titrateable Acidity	5.4g/L
Residual Sugar	1.0g/L

### TASTING NOTE

Wild berry and dark cherry fruit flavours mingle with a stem-derived forest floor savouriness that is subtly nuanced by the sweetness of smoky toasted oak. A velvety refined tannin structure gives way to a firmer long and dry spicy finish.

### FOOD MATCHING

One of the most versatile wine styles to match with food, we encourage you to try the 2013 The Journey Pinot Noir with duck curry: Chinese roast duck cooked in a Nonya curry paste.

### CELLARING POTENTIAL

In appropriate cellar conditions; this wine will grow in both intensity and complexity over the next 6 - 8 years and beyond.

  
CRAFT SERIES  
MARLBOROUGH

