



## THE KING'S WRATH PINOT NOIR 2012

### VARIETY

100% Pinot Noir

### VITICULTURE

Sourced from our renowned Ben Morven vineyard, famous for its rich clay loam soil. Our vines were pruned to two canes resulting in a limited yield of exceptional concentration and quality.

The four Pinot Noir clones planted on this vineyard are 5, 115, 777 and Abel.

### VINTAGE

2012 was a classic, cool climate Marlborough vintage, giving us elegant wines with great concentration and flavour intensity. The season started with a cool spring which continued all through the summer months. Late summer and autumn were however sunny, warm, and dry banishing any fears of harvesting green under-ripe Pinot Noir fruit.

### 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 days, before a rapid, warm fermentation. The ferments were hand plunged 2 - 5 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 80% new French oak puncheons for 11 months, with malo-lactic fermentation occurring naturally as the weather warmed in early spring.



### ANALYSIS

pH	3.6
TA	5.6g/l
Alcohol	13.5%
Residual Sugar	1.0g/l

### COLOUR

Dark ruby with a vibrant crimson hue.

### AROMA

Wild berries and black plum with an exotic spice element of clove and cinnamon. The ripe and opulent fruit is supported by subtle notes of oak plus earthy, forest floor characters, typical of fine Pinot Noir.

### PALATE

On the palate the initial impression is one of concentrated dark berry fruits, co-mingling with the savoury elements of tobacco leaf and lightly toasted cedar.

A balanced volume of refined, ripe tannin provides structure; creating the breadth and backbone necessary to carry these flavours towards the long, flavourful finish.

### CELLARING POTENTIAL

3 - 8 years.

