

THE KING'S WRATH PINOT NOIR 2019

ORIGIN

Sourced from selected Pinot Noir vineyards in the Southern Valleys of Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

Selected clones were hand-harvested from clay-based vineyards in the Southern Valleys. The fruit was chilled and destemmed into small fermenters for a week-long cold soak helping deepen the colour. Fermentation occurred over another week with strains of yeast isolated from Burgundian vineyards. The wines were then pressed to French oak puncheons (55% new) to mature for 11 months in which time they underwent Malolactic fermentation.

ANALYSIS

Alcohol	13.1%
pH	3.70
T.A	5.1g/L
Residual sugar	0.2g/L

TASTING NOTE

The nose invokes aromas of Black Doris plums, lifted florals and spicy oak undertones. A complex tannin structure amplifies the mouthfeel while the palate is dominated with flavours of wild mushroom, cassis and a hint of smoke. The wine finishes boldly with the tannins providing tension that dance with the vibrant Marlborough acidity.

FOOD MATCH

Highly versatile, this wine matches well to gamey meats, mushrooms as well as rich fish such as tuna or trout. We recommend enjoying The King's Wrath 2019 with crispy skinned duck breast with a hoisin glaze and Asian slaw.

CELLARING POTENTIAL

3 – 5 years.

