

Kings Series

The King's Wrath Pinot Noir 2014

Variety

Pinot Noir

Viticulture

Sourced from our renowned Ben Morven and The Slopes vineyards in the Southern Valleys of Marlborough, famous for their rich clay based soils. Our vines are two cane pruned and rigorously green thinned resulting in a limited yield of exceptional concentration and quality.

Vintage

With one of the warmest starts to a growing season, consistently above average temperatures through September, October and November combined with typical spring rainfall meant an excellent start with a near perfect bud burst and optimum conditions for strong canopy development. The advantageous combination of strong early season canopy growth and near perfect late season ripening conditions has gifted us a pristine Pinot Noir crop with fully ripened fruit flavours and super supple tannin textures.

Winemaking

Lovingly handpicked 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 50% new French oak puncheons for 11 months, with malo-lactic fermentation occurring naturally as the weather warmed in early spring.

Analysis

Alcohol	14.0%
PH	3.53
Titrateable Acidity	5.6 g/L
Residual Sugar	< 1 g/L

Colour

Dark ruby, with a vibrant crimson hue.

The Aroma

An unashamedly savoury bouquet where pure fruit aromas of red cherry and wild berries sit amongst bolder elements of smoke, spice and classic forest floor.

The Palate

The initial impression on the palate is very much in keeping with the aroma themes of the nose where rich savoury elements of tobacco leaf and lightly toasted cedar enhance the crunchy red berry fruit flavours.

A balanced volume of fine, ripe tannin provides structure; creating the breadth and backbone necessary to carry these powerful flavours towards the long,

Food Matching

Spinach and mushroom stuffed smoked pork loin served with hasselback potatoes and beetroot jam.

