

## THE KING'S WRATH PINOT NOIR 2015

### VARIETY

100% 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.

The five Pinot Noir clones planted on these two vineyard sites are UCD5, 115, 667, 777 and Abel clone.

### VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to last year though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This was to coincide with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some rain.

### 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	13.5%
pH	3.65
T.A	5.1g/L
Residual sugar	<1g/L

### COLOUR

Dark ruby, with a vibrant crimson hue.

### AROMA

A rich and complex aroma of dark berry fruits, dried herbs and warm smoky oak streaked with veins of lively green spiciness that comes from the judicious use of whole bunches (including the grape stem) in the fermentation tanks.

### PALATE

The palate attack is initially all mouth filling plushness with a fineness of tannin grain akin to the sensation of velvet. A seamless amalgam of red & dark berries and toasted French oak reveal themselves before the combination of oak, fruit and stem tannin reasserts itself, tightening and focusing the palate for a long, spicy finish.

### FOOD MATCH

Pinot Noir and duck is just one of those undeniably magic wine and food pairings – no argument. As such why not try the 2015 King's Wrath with oolong tea smoked duck tortellini with duck consommé and black truffle.

### CELLARING POTENTIAL

In appropriate cellar conditions; this wine will grow in both intensity and complexity over the next 5 - 8 years.

*'Predominantly Abel clone Pinot that seamlessly melds the best qualities derived from each of our two specialist Pinot vineyards; Ben Morven and The Slopes'.*

