



2014 Pinot Noir (Sustainable) Marlborough New Zealand

Harvest & Winemaker's notes:

Sourced from the Wairau Valley with some fruit from the Awatere Valley. This pinot noir went through 100% stainless steel fermentation and was hand plunged in tandem with delestage. This brought out the perfumed berry fruit as well as increasing the silky mouthfeel of the wine. A large proportion was aged for 10 months in seasoned French oak and equivalents, and was lightly filtered before bottling.

David Clouston -
Winemaker

Tasting notes:

Colour: garnet

Bouquet: Displaying strawberry briar notes with cinnamon and anise

Palate: Intense yet beautifully balanced with baked plums and spice. The fruit is supported by fine grain tannins and integrated acidity with lovely flesh and fruit singing on the finish

SOILS	Clay loam
ALCOHOL	13%
T.A	5.4
RS	<2
BRIX	23
PH	3.7
HARVEST DATES	15th March to 11th April