



2016 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.

Winemakers - David Clouston
& Sanna Stander

Tasting notes:

Garnet in colour, the wine displays aromas of cherry cola, violets, star anise and pink peppercorns.

The palate has black forest chocolate notes, tobacco leaf, Danish liquorice and spice. Berry fruit flavours are supported by grainy tannins and a juicy finish.

When to drink - 2017 - 2020

SOILS	Clay loam
ALCOHOL	13.5%
T.A	5.7
RS	<2
BRIX	23.4 - 24.2
PH	3.66
HARVEST DATES	1st - 16th April