



2018 Pinot Noir (Sustainable) Marlborough New Zealand

Harvest & Winemaker's notes:

Sourced from the Southern Valleys with some fruit from the Awatere Valley. This pinot noir went through 100% stainless steel fermentation and was hand plunged. This brought out the perfumed berry fruit as well as increasing the silky mouthfeel of the wine. The wine was then aged for six months with French oak.

Winemakers - David Clouston
& Sanna Stander

Tasting notes:

Deep garnet in colour, this wine displays aromas of black cherry, violets, forest floor and caramelised sugar. The palate has black forest chocolate gateaux notes with cardamom, chai, pink peppercorns and a touch of iodine adding interest. Underlying cranberry flavours are supported by a waxy mouthfeel and a juicy finish.

When to drink - 2018 - 2022

SOILS	Clay loam
ALCOHOL	13%
T.A	5.5
BRIX	22.5 - 23.5
PH	3.61
HARVEST DATES	2nd and 6th April 2018