



## Pinot Noir

Marlborough New Zealand 2019

Sustainably Grown

## Harvest & Winemaking notes:

Sourced predominately from the Southern Valleys, this pinot noir went through fermentation in open top fermenters 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 10 months in French oak barrels and 4,500 litre French oak cuves.

Winemaker: Sanna Stander

## **Tasting notes:**

Deep garnet in colour, this wine is dark and brooding with aromas of black cherry, mocha coffee and liquorice. The palate has black forest chocolate gateaux notes with a rich, grainy midpalate, plush mouthfeel, silky tannins and a juicy finish.

Beautiful with rich game dishes.

## **Analysis:**

SUB-REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay
VARIETIES	Pinot Noir
PH	3.71
TA	5-3 g/l
RS	<1 g/l
ALCOHOL	13%

