

WINEMAKERS' RESERVE:

# Marlborough Pinot Noir 2016



This hand crafted Pinot Noir was grown on our estate-owned Cowslip Valley vineyard in the Waihopai Valley of Marlborough. Traditional winemaking techniques including fermentation in open vats with hand plunging, results in a smooth, full-flavoured wine.

## INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Waihopai Valley
Vineyard/s	Cowslip Valley
Clonal selection	667, 777, 114 ,Abel & 13
Harvest method	Machine, de-stemmed at harvest
Harvest dates	3 <sup>rd</sup> & 4th of April
Processing	Not crushed, some cold soak
Fermentation vessel	Open vats
Fermentation	Wild & inoculated ferments
Malolactic	Yes, in barrique
Maturation	10 months in barrel, 30% new French
Fining	Egg whites
Filtration	Yes







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## TECHNICAL NOTES

Alcohol	13.5%
TA	5.9 g/l
рН	3.68
Residual sugar	Dry

#### WINEMAKER NOTES

#### **Tasting Note**

Dark spicy black fruits and vanilla. Complex earthy notes and intense fruit.

#### **Recommended food**

A good partner for a char-grilled Scotch fillet steak topped with grilled flat mushrooms.

Recommended cellaring	1-5 years
First vintage	2000
AWARDS	
GOLD MEDAL	NZ International Wine Show 2017
GOLD MEDAL	Marlborough Wine Show 2017
GOLD MEDAL	Wine Luxe International Awards 2017



