

WINEMAKERS' RESERVE:

Marlborough Pinot Noir 2018



This Pinot Noir is produced from a selection of grapes from our Marlborough vineyard located in the Waihopai Valley and Wairau Valley.

INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Clonal Selection	115, 777 and various clones
Harvest method	Machine, destemmed at harvest
Harvest dates	28th March – 6th April
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	Wild & inoculated ferments, 23 days of skin contact.
Malolactic	Yes, in barrel
Maturation	Nine months on lees in barrel. 35% new oak
Eining	Gelatine
Fining	







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TECHNICAL NOTES

Alcohol	13.0%
TA	5.4 g/L
рН	3.74
Residual sugar	Dry

WINEMAKER NOTES

Nose

Spice and red cherry with raspberry, caramel and a hint of mushroom and dried herbs.

Palate

Bright and juicy with strawberry and darker fruits on entry and through to the middle of the palate. Nutmeg with a strong hit of raspberry continues on the finish and is joined by some complex earthy notes. Good volume and fine tannins.

Recommended food

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Recommended cellaring	1-5 years
First vintage	2000
AWARDS	



