

# **CLASSICS:**

# Marlborough Pinot Noir 2020



This hand-crafted Pinot Noir was grown on our estate-owned vineyards in 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
Clonal selection	Various
Harvest method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation vessel	Open vats
Fermentation	Wild and inoculated ferments.
Malolactic	Yes
Maturation	6 and a half months in oak
Maturation Fining	6 and a half months in oak  Gelatine







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## **TECHNICAL NOTES**

Alcohol	13.0%
TA	5.6 g/l
рН	3.66
Residual sugar	2.3 g/L

## **WINEMAKER NOTES**

## **Tasting Note**

Mushroom and Morello cherry mingle with almond and strawberry aromas. Dried herbs add complexity to the sweet notes.

Sweet dark fruits and raspberry follow on from a smooth even entry. The fresh fruits are layered with vanilla and forest floor complexity while the very fine tannins fade into a pleasing cocoa on the spicy finish.

## Recommended food

It goes well with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.

AWARDS

GOLD MEDAL - 95 POINTS New World Wine Awards 2021



