



BLACK LABEL:

Marlborough Pinot Noir 2017



A wine first produced in 2014 that is sold exclusively to restaurants and bars. The Black Label Pinot Noir has been developed to complement food. It is a dark fruited and spicy with great persistence.

INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Waihopai and Wairau Valleys
Vineyard/s	Cowslip Valley and Headwaters
Clonal selection	Various
Harvest method	Selectiv pick
Harvest Analysis	Various
Harvest dates	31 st March – 4 th April
Processing	De-stemmed but not crushed
Fermentation vessel	Open top vats
Fermentation	Wild and inoculated ferments
Malolactic	Yes
Maturation	10 months in barrique, 25% new oak
Fining	Gelatin



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.3 g/l
pH	3.64
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Floral lift, sweet dark aromatic notes with a hint of caramel, dried herbs and wood smoke. Sweet red brambles and liquorish /chocolate notes on entry. Complexity further develops with mushroom, nutmeg and cherry apparent. Soft and silken with balance and length.

Recommended food

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

Serving temperature	18°C
Recommended cellaring	7 years
First vintage	2012

AWARDS

GOLD MEDAL	San Francisco International Wine Competition 2018
SILVER OUTSTANDING	International Wine & Spirits Competition 2018



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