



BLACK LABEL:

Marlborough Pinot Noir 2018



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	Machine
Harvest Analysis	N/A
Harvest dates	28th March – 6th April
Processing	De-stemmed but not crushed
Fermentation vessel	Open top vats
Fermentation	Wild and inoculated ferments
Malolactic	Yes
Maturation	7 months in barrique, 25% new oak
Fining	Gelatine



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.68
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Sweetly perfumed with ripe strawberry, raspberry and a hint of glazed cherry. Chocolate and earthy notes too with a hint of cedar. Generous mouthfeel with flavours of plum and red fruits. Medium weight, good length, and some fine-grained tannins adding density to the finish. Pretty and poised.

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	5 years
First vintage	2012

AWARDS

SILVER MEDAL	Global Pinot Noir Masters 2019
4 STARS	Winestate Magazine Sept/Oct 19 issue
SILVER MEDAL	Korea Wine Challenge 2019



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