

▲ 2016 Pinot Noir



ORIGIN

Marlborough, New Zealand.

VARIETY

100% Pinot Noir.

VINTAGE

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. The early part of 2016 brought much needed rain to Marlborough, refreshing canopies and replenishing dams. Before this rain, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

Our Pinot Noir vines are planted in the deep clay loams of the Southern Valley's, universally regarded as the finest Pinot Noir terroir in Marlborough. The vines are cane pruned and meticulously tended to achieve a naturally balanced crop of intensely flavoured fruit.

Completely de-stemmed, but not crushed with the aim of achieving a significant percentage of intact berries in the ferment. Individual batches were

macerated cold prior to a five day fermentation where the cap temperature was allowed to peak at between 30° - 32°C. The wine remained on skins post fermentation to optimise tannin extraction whilst locking in the deep, ruby colour. Drained and pressed; this wine was aged in mix of tank and French oak puncheons for nine months during which time it underwent a complete malo-lactic fermentation.

ANALYSIS

Alcohol	13.5%
pH	3.45
Titrateable Acidity	5.1g/L
Residual Sugar	1.6g/L

TASTING NOTE

Lifted red and blue berry fruit perfume contrasts with the more savoury elements of oak spice, smoke and forest floor. These aromatic themes carry directly to the palate where they are given structure and mouthfeel by a core of fine, ripe tannin balanced against a seam of positive acid freshness.

FOOD MATCHING

Duck and Pinot Noir is one of those consistent wine and food matches that is hard to go beyond. We recommend you try our Ned Pinot Noir 2016 with Adrian Lander's Szechuan Pepper Duck Breast with chestnuts, brussel sprouts and beetroot.

CELLARING POTENTIAL

3 - 5 years.