



TASTING NOTES: PINOT NOIR 2014

Our PINOT NOIR 2014 is a medium bodied, fruit-driven red wine. The wine displays a fruity bouquet of sweet red cherries and raspberries, with a delicious palate of red and black plums, ripe cherries and with a slight peppery finish. The subtle oak influence integrates the flavours of the wine and enhances the structure of the wine.

This single vineyard wine is made of 100% Pinot Noir grapes, from 2 Dijon clones planted in our home block, in the Awatere Valley, Marlborough.

Winemaker: Eveline Fraser

Cellaring: Will age perfectly over the next 5 to 8+ years

Closure: Screw caps to maintain quality.

Serving Temperature: Ideally 16-20°C

Food Match: New Zealand Lamb, Duck, Chicken, Fish on the grill.

Seasonal Conditions: The 2014 Season will be remembered for being a very early harvest, as a result of a warm summer. Fruit cropping levels were about 10% above “normal” fruiting levels. The weather at harvest began well but became cooler and more cloudy after the 7th April. The fruit was partly whole bunch hand picked and partly by a select-head harvester. Each clone was picked and kept separate for fermentation.

Vinification: The fruit was de-stemmed and cold-soaked in open top fermenters. We chose to initially ferment the fruit with the indigenous yeast on the skins of the grapes, and then a cultured yeast was introduced to take the wine to total dryness. The fruit was then pressed and the wine taken to tank for maturation with oak staves. After 15 months on oak, the wine was blended and bottled in July 2015.

Harvest Date: 3rd to 10th April at 24.1% brix.

Bottled Date: 23rd July 2015.

Technical Analysis: T/A 4.7g/L pH 3.24, RS: 2 g/L Alc 13.4%