

Grapes
100% Pinot Noir

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
0.1 g/l

pH
3.64

Total Acidity
5.6 g/l

Drinking Window
2024 - 2030

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
26/04/2024

Reserve Pinot Noir 2019

6x75cl

Winemaker Notes

Our Marlborough Reserve Pinot Noir 2019 showcases bright floral aromas as well as fresh cherries. On the palate is an inviting mixture of milk chocolate and juicy summer berries with hints of fresh portabello mushrooms. This complex wine shows both purity and richness with soft velvety tannins and a gentle acidity to complete the wine.

Vineyard

From two vineyards with deep clay-based soils in the Wairau Valley. Rutherford and Cowley are in the sheltered north-facing Ben Morven Valley. Our Taylors Pass and Seddon Vineyards provided the balance of the fruit and are in the cooler Awatere Valley, both with free-draining windblown silt loess soils adjacent to the Awatere River.

Winemaking

100% hand picked, fruit is chilled overnight. Fermented in small open top fermenters, 5-7 days cold soak, indigenous yeasts, ferments peaking at 34°C. Total time on skins 22-26 days Matured for 14 months in 35% new French barriques and 65% seasoned barriques, followed by 4 months settling in tank.

Vintage

The season was long and dry across our key wine growing regions creating spectacular conditions to ripen fruit. Our grapes were harvested in perfect condition with excellent fl flavours and intensity.

Food match

Grilled and Roasted Red Meats

Great with soft creamy cheeses.

