

the  
**BETTER HALF**  
2015  
*Pinot Noir*  
MARLBOROUGH, NEW ZEALAND

## Colour

Bright and lively ruby red

## Nose

This youthful and fruit-driven Pinot Noir shows dark cherry and cranberry aromas which gradually open to reveal subtle dried herb notes and hints of cocoa.

## Palate

With a palate full of vibrant bright fruit, this wine exhibits prune and dark cherry flavours combined with earthy, savoury undertones.

## Vintage & Winemaking Notes

The 2015 vintage produced some exceptional fruit in Marlborough. Crop levels were down significantly in some Marlborough sub-regions compared to the previous year as a result of cool temperatures during flowering and fruit set. The warm weather arrived in late December and stayed until late March, providing the vines with plenty of sunshine hours to ripen the fruit and achieve optimum sugar ripeness. Nights remained relatively cool which helped stabilise acid levels and achieve perfect acid/sugar balance.

## Food Match

I think this Pinot Noir would be an ideal match with roast pork and fennel or on the lighter side roast beets with spinach and feta.

## Cellaring

3 - 5 years cellaring in a dark cool environment will reward you well

## Wine Analysis

Alc: 13.2% pH: 3.69 TA: 5.94 g/l RS: 1.3 g/l



George Elworthy, Winemaker

### The Better Half Wines

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