

2017 MARLBOROUGH PINOT NOIR

VINTAGE NOTES

It was an average dry winter, bud-burst started well with very few frosts and a fairly even push. Flowering was cooler at the start of the period, but warmed up nicely, due to these good flowering conditions, berry set was very even. A number of rain events meant the season was running late, but the period after veraison was followed by some warmer sunnier weather in the new year leading up to harvest. The Pinot was harvested early April with the smallest berries at the Wrekin vineyard being harvested first. There is a lot of vigour and variation in the fruit due to the hilly nature of the blocks these were grown, and results in a broader flavour profile.

VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Omaka, Southern and Brancott Valleys, by five local grape farmers passionate about the variety. The fruit was harvested by hand and machine over a four week period from late March when optimum ripeness was reached in each block. At the winery I've used a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches. The fruit was de-stemmed into small open top fermenters and cold soaked for between 5 and 10 days, then fermented completely using indigenous yeast. Hand plunging during fermentation ensured a good extraction of colour and tannins. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak barrels and stainless steel for maturation. The wine was bottled in March of 2018. I have used screw caps to seal this wine to ensure it arrives with you looking just how I intended it to.

FOOD MATCH

Rosemary and balsamic lamb steaks with roast beets with spinach and feta, or venison loin with caramelised red onion and tart berry compote.



COLOUR

Dark cherry red.

NOSE

This Pinot Noir is generous on the nose, showing vibrant dark fruit aromas of boysenberries, mulberries and stewed doris plum layered with clove spice notes and hints of vanilla.

PALATE

This Pinot Noir shows an impressive concentration of flavour. The wild ferment and extended lees maturation in barrel have added complexity and texture to the dark berry and plum characters found on the palate. The finish is dry with a nice touch of warming spices and subtle French oak.

HARVEST DATE

March 30 - April 18 2017

VINEYARDS

Omaka Valley, Southern Valleys, Brancott Valley, Marlborough

VARIETIES

100% Pinot Noir

WINE ANALYSIS

Alc. 13.36%
RS. 0.7 g/L
pH. 3.46
TA. 6.1 g/L

CELLARING

Drink now or cellar for two years for optimum drinking. Cellar up to 5 years.

Fickle and demanding, this little number is a piece of work, but has turned into some

Dangerously good Marlborough Pinot Noir. - Jules