

2019 MARLBOROUGH PINOT NOIR

VINTAGE NOTES

The growing season began with a roar. A wet winter had left soils saturated, and mild spring temperatures kicked off strong early canopy growth. Flowering was slightly earlier than average with vines in mid flower by late December. A little drizzle during flowering affected pollination and meant the bunches were open and had lots of smaller berries in them. After the wet winter and adequate rainfall during spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and meant harvest was going to start early. The dry summer reduced the size of the grapes and crops were a bit lighter than estimates had predicted. Vintage itself was really concentrated with all fruit harvested in 22 days compared to the 33 days over 2018. The 2019 harvest is of very high quality with pristine fruit and great flavours. Very low tonnage this year and small berries have led to deeper colour, softer acidity and more pronounced tannins than in previous vintages.

VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Southern Valleys. The fruit was predominantly harvested by hand over a three week period from mid March as optimum ripeness was reached in each block. At the winery a combination of traditional and modern winemaking techniques have been employed in order to incorporate the benefits of both approaches. The fruit was all de-stemmed into small open top fermenters and cold soaked for between 5 and 10 days. Following this the juice was fermented with the indigenous yeast that arrived with the fruit from the vineyards. Hand plunging during fermentation ensured good extraction of colour and tannins. Following primary fermentation wine also underwent a full malolactic ferment. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to French oak barrels for maturation. The wine was bottled in March of 2020.

FOOD MATCH

Roasted duck breast with green beans with a hazelnut and orange dressing or try a lamb en croute with butternut gnocchi, purple carrot and black garlic.

HARVEST DATE

13th March - 4th April
2019

VINEYARDS

100% Southern Valleys,
Marlborough

VARIETIES

100% Pinot Noir

WINE ANALYSIS

Alc. 13.5%
RS. 1.1 g/L
pH. 3.69
TA. 5.63 g/L

CELLARING

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



COLOUR

Deep purple

NOSE

Intense aromas of ripe plum, mulberries and dark fruits with just a hint of toasty, earthy notes underneath.

PALATE

This is an intense little number with ripe mulberry and plum flavours. The mid palate is round and concentrated with the fruit balanced by earthy, savoury and spicy notes, suggesting this is a wine that will develop nicely over coming years. It has loads of supple, finely managed tannins and the finish is long, spicy and delicious.

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

Dangerously good Marlborough Pinot Noir. - Jules