

# 2018 MARLBOROUGH PINOT NOIR

## VINTAGE NOTES

Marlborough's spring, temperatures were a few degrees above average and moisture content in the soils was low. This led to a very even bud burst. Below average rain fall continued until December, which was ideal for flowering and provided a great fruit set. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall which meant veraison occurred earlier than usual. Due to the strong fruit set, fruit thinning was required to ensure yields were kept down. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. The real challenge was with some sizeable rainfall events in late February and early March which caused some disease pressure around the district. It was a unique harvest with unusual humidity and frequent rain which resulted in more savory flavours in the fruit and resultant wine.

## VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Southern and the Waihopai valleys by five local farmers passionate about this variety. The fruit was predominantly harvested by hand over a three week period from late March as optimum ripeness was reached in each block. At the winery a combination of traditional and modern winemaking techniques has 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. Following primary fermentation wine also underwent a full malolactic ferment. 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 for maturation. The wine was bottled in March of 2019.

## FOOD MATCH

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



## COLOUR

Vibrant violet red.

## NOSE

A lifted nose packed with aromas of plum and blackberry. Baking spices also entwined with darker earthy notes.

## PALATE

The fruit is up-front and mouth-filling, again with blackberry and plum flavours to the fore. These berry flavours carry through to earthy tones and the wine finishes nicely with hints of spice. This is a lush Pinot Noir with the fruit providing approachability that is backed with a soft acidity and supple tannins.

## HARVEST DATE

21st March - 11th April  
2018

## VINEYARDS

Southern Valleys  
& Waihopai Valley,  
Marlborough

## VARIETIES

100% Pinot Noir

## WINE ANALYSIS

Alc. 13.5%  
RS. 0.7 g/L  
pH. 3.62  
TA. 5.56 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*